



TENUTA LUCE

(Pictured) The unique cellar of Tenuta Luce was constructed within a hillside subterranean level, preserving the estate's centuries-old farmhouses above.



Lucente 2021

Tuscany, Italy

ESTATE

Today, Luce goes so much further than was originally envisioned when started as a project over 20 years ago. The estate now has some of the most exceptional vineyards in Montalcino and, as of 2018, a state of the art winery to nurture every step of the winemaking process. The original vision, however, remains the same: to produce a bold and ambitious Super Tuscan that reflects the culture of Montalcino.

WINE

Lucente is the second wine of Luce, a wine with contemporary style, immediate and great pleasure, and like its elder sibling, an authentic interpretation of Montalcino and the Luce estate.

VINEYARD

Soils: Higher elevation planting have sandstone and limestone, and are ideal for Sangiovese. Clay in the lower altitude vineyards is perfect for the powerful expression of Merlot.

Grape Varieties: 75% Merlot and 25% Sangiovese

WINEMAKING

Fermentation: 10 day fermentation in stainless steel, additional 20 days of skin maceration

Aging: 12 months in hand-split oak barriques (85% new)

Alcohol: 14%

VINTAGE

Winter was severe and brought little moisture, except for a brief snowfall in early February, while spring started dry and mild, with above-average temperatures at times, particularly in March. Temperatures plunged abruptly on 8 April, inflicting freezes throughout Tuscany, but Tenuta Luce's vineyards fortunately suffered no damage, since the high-elevation Sangiovese vineyards are situated above the cold air, and the Merlot buds were still protected by their cottony sheath. Late May ushered in the first heat, preceding the flowering stage, in the first week of June for Merlot and the following week for Sangiovese. The summer months were hot and dry, until 16 July, which brought a providential rainfall that lowered temperatures and relieved the vines. That also created ideal conditions for veraison, which began in the third week of July. August experienced some rainfall between the third and fourth weeks, which beneficially lowered the heat and encouraged significant day-night temperature differentials, by as much as 15oC., conditions that preserved aromatic crispness and ripeness in the berries. Harvest, which began on 7 September with the first Merlot parcels and then in the second week with Sangiovese, was carried out in magnificent weather, with excellent diurnal temperature ranges and no rain.

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"Rich cherries, cassis, fresh olives and dark spices. Svelte, fine tannins on the medium- to full-bodied palate, showing lots of juicy berries and a linear, extensive finish. Excellent length, focus and structure here." - Z.S. 8/23

