



Luce Lucente 2016

Toscana IGT

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: 50% Sangiovese and 50% Merlot.

WINEMAKING

Fermentation: The wine is fermented in temperature-controlled stainless steel vats for 12 days and does an additional 22 days of skin maceration.
Aging: Part new, part re-used wooden barriques for 12 months.

VINTAGE

In 2016, spring was characterised by numerous rain showers and a mild climate that encouraged an earlier start to the budding phase for Merlot and Sangiovese grapes, which took place between the end of March and beginning of April. Although summer was quite dry in general, Montalcino experienced three significant rain events with precipitation over 15mm in August - one at the beginning, one in the middle, and one at the end of the month. Temperatures during this period were not excessively high, limiting stress related to lack of water and supporting a gradual and complete maturation of the grapes.

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WINE SPECTATOR

"Light-bodied and elegant yet intense, displaying cherry, black currant, violet, graphite and spice aromas and flavors. Firm and fresh on the long finish."