



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

# Lucente 2019

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:* 50% Sangiovese and 50% Merlot.

### WINEMAKING

*Fermentation:* 10 days in stainless steel, additional 18 days of skin maceration

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

*Alcohol:* 14.5%

### VINTAGE

A cold and sunny winter was followed by a spring characterized by low average temperatures and heavy precipitation, which contributed to the creation of important water reserves in the soil. The reduced sunlight coupled with the heavy rainfall resulted in a slight delay in the vegetative cycle of the grapevine. Flowering took place between the end of May and early June, after which the growing season continued regularly with a hot summer free of excessive temperatures and some rainfall occurring between late July and early August. The mild temperatures in September and the good water reserves supported a slow and regular ripening of the grapes.



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Wine Advocate

"Lots of blue fruit, graphite and stone aromas and flavors. Medium-bodied with tight and linear tannins and a fresh, vivid finish. Punchy, yet fine, suggesting two to four years of bottle will soften the wine."  
-J.S 6/22

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