

# LUCE DELLA VITE



**BRUNELO  
DI LUCE**

## **Luce Brunello di Montalcino DOCG 2006 - 100 points**

"What a nose of tangerines, dark fruits, spices and cigar box. Full bodied, with incredible concentration and power. It goes on for minutes. Mind blowing. Meat, dark chocolate, dried fruits, mushrooms. Turns to aniseed and black licorice. It is a wine with soul. How can Sangiovese be better?"

- James Suckling, James Suckling.com, 1/15/11



## **Luce Toscana IGT 2007 - 95 points**

"Currant and toasty oak character defines this dense and powerful red. Full and chewy. Structured and impressive. Very New World." - James Suckling, Wine Spectator, 10/31/10



## **Lucente Toscana IGT 2007 - 91 points**

"A very balanced red, with currant and cassis on the nose and palate. Full and velvety, with plenty of ripe fruit and hints of oak. There's nice length."

- James Suckling, Wine Spectator, 10/31/10

### **About Luce della Vite**

With altitudes ranging from 350 to 420 meters, the Luce estate is one of the highest in Montalcino.

At the higher elevations the soils are rich in "galestro", or shale, well drained and poor of organic matter, offering ideal conditions for the cultivation of Sangiovese grapes. At the lower altitudes, the soils are richer in clay, perfect for Merlot.

The long, sunny and dry summer seasons, together with the southern exposure of the Luce estate, allow for a slow and thorough ripening of the grapes which yield wines with great concentration and power.

