

Luce Brunello 2003

The 2003 growing season was very good for all grape varieties grown in Montalcino. Compared to the previous years, the particularly intense sun of the summer months contributed to the early ripening of the grapes. The climatic conditions were optimal during harvest and the fruit arrived at the winery in excellent condition, rich in sugars, and with a high skin to must ratio. After pressing, we could sense that Sangiovese was well rounded, with fresh and fruity aromas.

Appearance: A brilliant but ultra-dense, almost opaque ruby that even at the edge remains deep and undiminished.

Bouquet: The nose releases an almost explosive complex of fragrances, initially aromas of ripe fruit, dried plum, and wild blackberry, which then yield to a mix of spices, melding into floral impressions of sweet violets. This smooth, rich amalgam prepares for the complexity and concentration the mouth.

Palate: After a self-confident, clean-edged entry, it reveals a judicious vein of crisp acidity and a fabric of tannins that are expressive but under control, smooth grained and well integrated into the overall structure. The palate shows impressive aromatic development, offering nuances of toasty oak that harmonise with intriguing pepper and cinnamon. On the finish they finally give way to pungent notes of rhubarb stalk and black liquorice.

VARIETALS	100% Sangiovese
YIELD PER HECTARE	35 hectoliters
TOTAL NO. OF BOTTLES PRODUCED	10.000
TIME OF HARVEST	The first week of October
SUGAR AT HARVEST	230 g/lt
TOTAL ACIDITY AT HARVEST	7.0 g/lt
PH AT HARVEST	3.35
FERMENTATION	Stainless steel thermo-conditioning
FERMENTATION TEMPERATURE	< 30°
FERMENTATION PERIOD	12 days
SKIN CONTACT	Approximately 4 weeks
MALOLACTIC ACID FERMENTATION	Carried out
TYPE OF CONTAINER USED FOR AGING	Slavonian oak casks Split oak barriques: 100% second passage
AGING	36 months, slavonian oak casks and barriques of split oak
BOTTLING	June 2007
BOTTLE AGING	At least 6 months

ANALYTIC DATA

ALCOHOL	14.5%
TOTAL ACIDITY	5.99 g/lt
PH	3.4