



Luce 2004

Luce 2004 appears deep ruby with lovely purple highlights. Subtle suggestions of toasty oak appear first on the nose, over fragrant notes of blueberry and blackberry that seem to infuse the background; next to emerge is a complex of floral and mint nuances, followed by smooth impressions of vanilla and cinnamon. The palate is smooth and mouth-filling, with velvety tannins and a warm alcohol beautifully complemented by a crisp acidity. The finish is expansive and dynamic.

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| VARIETALS: | 60 % Merlot and 40 % Sangiovese |
| TOTAL NO. OF CASES PRODUCED: | Approximately 8.000 |
| TIME OF HARVEST: | Merlot: The first week of September Sangiovese: The third week of September |
| SUGAR AT HARVEST: | Merlot: 242.5 g/lit. Sangiovese: 220 g/lit. |
| TOTAL ACIDITY AT HARVEST: | Merlot: 5.3 g/lit. Sangiovese: 5.7 g/lit. |
| FERMENTATION PERIOD: | 12 days |
| SKIN CONTACT: | Approximately 4 weeks |
| TYPE OF CONTAINER USED FOR AGING: | French oak barriques: 90% new, 10% used once |
| AGING: | 24 months in French oak barriques, 1 year in bottle |
| BOTTLING: | November 2006 |
| BOTTLE AGING: | One year |

ANALYTIC DATA

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| ALCOHOL: | 14.5% |
| TOTAL ACIDITY: | 5.4 g/lit. |
| PH: | 3.69 |