



Luce Brunello di Montalcino 2004

The 2004 vintage was excellent both in terms of quality and quantity. In May and June, the nights were cold with temperatures below average and the notable difference in temperature between day and night allowed the grapes to develop outstanding aromas. The sun and north wind at the beginning of September, together with the cool nights, helped in the production of elegant and very concentrated wines, with tannins that matured gradually over the course of the growing season. The climatic conditions during the harvest of the Sangiovese were ideal, and the grapes arrived at the winery in excellent condition.

Tasting notes

A luminous ruby red. The nose opens to rich fruit, with blackberry, blueberry, and dried plum in evidence, then develops a rich spicy amalgam of Cuban tobacco, cocoa powder, leather, and black pepper, finally ending on a pungent note of laurel leaf. Impressive depth and breadth in the mouth, with firm, dense-packed tannins supporting a lengthy progression and richly-scented finale.

VARIETALS	100% Sangiovese
YIELD PER HECTARE	35 hectoliters
TOTAL NO. OF BOTTLES PRODUCED	10,000
TIME OF HARVEST	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 2008
BOTTLE AGING	At least 6 months

ANALYTIC DATA

ALCOHOL	14.5%
TOTAL ACIDITY	5.99
pH	3.4