



## Luce Brunello 2005



After a growing season that fluctuated back and forth and required painstaking vineyard supervision, the results could not have been better. A mild spring and cool summer encouraged a gradual, constant ripening process for the grapes, avoiding heat stress. Veraison took place in the first weekend of August and therefore harvest started a few days later than the average over the last few years. Despite a somewhat challenging harvest period, the final balance is quite positive, since the fruit brought into the cellar was of excellent quality. Sunny, breeze-filled days in late September brought good levels of concentration to the grapes, healthy fruit and perfect phenolic ripeness; together these qualities yielded a powerful wine with fine structure and expressive tannins.

The wine appears an intense ruby red, with even deeper highlights. Aromas of ripe fruit predominate on the nose, particularly crisp red-fleshed fruit, such as plum and bright cherry; they gradually yield to floral notes of violets, and to spicy impressions of black pepper, mixed with a hint of pencil lead. Sensations of cocoa powder and black liquorice, typical of a wine undergoing evolution in the bottle, enrich the bouquet throughout its course. It exhibits significant warmth and mouthfilling allure on the palate, thanks to vibrant, still-youthful tannins, classic to Sangiovese. The entire progression manifests a rich fruit and an emphatic yet judicious alcohol; the finish is marked by an impressive, multi-layered complexity. Overall, this is a strikingly rich wine with a very lengthy development.

GRAPE VARIETIES	100% Sangiovese
AVERAGE YIELD PER HECTARE	35 hl/ha
TOTAL BOTTLES PRODUCED	20,000
HARVEST PERIOD	First week of October
SUGAR AT HARVEST	250 g/L
TOTAL ACIDITY AT HARVEST	7 g/L
PH AT HARVEST	3.3
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 30°C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	4 weeks
MALOLACTIC FERMENTATION	Carried out
TYPE OF CONTAINER USED FOR AGING	Slavonian oak casks and hand-split French barriques 100% one-used
AGING	36 months, in casks and in barriques
BOTTLING	June 2009
<b>TECHNICAL DATA</b>	
ALCOHOL	14.5 % vol
TOTAL ACIDITY	5.72 g/L
PH	3.5