



Luce 2005

2005 Luce is a wine of fine structure, expressive tannins and a deep purplish-ruby red color. The nose initially releases ripe dried plum and bright wild berry fruit, with blueberry and raspberry predominating, complemented by clean-edged notes of morello cherry, yielding gradually to more pungent essences, particularly intertwined impressions of eucalyptus and menthol, which shade into spicy black pepper and cinnamon, and smooth vanilla. Last to emerge are enticingly crisp nuances of mown hay, black liquorice, and pencil lead. The attack is velvet smooth, and a firm-structured palate builds great depth, supported by a massive suite of fine-grained, ripe tannins. An almost endless finish crowns this impressive offering.

VARIETALS:	55 % Merlot and 45 % 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/lt. Sangiovese: 220 g/lt.
TOTAL ACIDITY AT HARVEST:	Merlot: 5.3 g/lt. Sangiovese: 5.7 g/lt.
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 2007
BOTTLE AGING:	One year

ANALYTIC DATA

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