



Luce 2006



The overall picture for the 2006 harvest is very positive, in particular for the high quality of the fruit. The spring months brought temperate weather, with few rains and no periods of high heat, so that there was little threat to the health of the fruit. Light summer rains afforded ground water reserves for the vines, while sunny, cool, dry days in September and October encouraged development in the grapes of all of the qualities necessary to produce wines of great structure and high quality. Luce 2006 appear a dense, dark purple. The nose is rich in aromatics that privilege red berry fruit, dried plum, and blackberry, followed closely by pungent balsam and sweet notes of vanilla and, at the conclusion, by dark chocolate, tobacco leaf, pencil lead, and black liquorice. The palate is alcoholically warm, velvety smooth, and intense, with elegant tannins well supported by an emphatic vein of acidity. The finish is lengthy and harmonious.

GRAPES	Sangiovese 45% Merlot 55%
AVERAGE YIELD PER HECTARE	30 hl /ha
TOTAL PRODUCTION	100,000 bottles
HARVEST PERIOD	Sangiovese: first week in October; Merlot: first week in September
SUGAR AT HARVEST	Sangiovese 250 g/l; Merlot 265 g/l
TOTAL ACIDITY AT HARVEST	Sangiovese 7.00 g/l; Merlot 5.65 g/l
PH AT HARVEST	Sangiovese 3.30; Merlot 3.45
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 30°C
FERMENTATION LENGTH	12 days
LENGTH MACERATION ON THE SKINS	4 weeks
MALOLACTIC FERMENTATION	Completed
MATURATION VESSEL	Hand-split oak barriques: 100% new
MATURATON LENGTH	18 months
BOTTLING	November 2008
BOTTLE AGEING	6 months

TECHNICAL DATA

ALCOHOL	15.42 % Vol.
TOTAL ACIDITY	15.42 % Vol.
PH	3.48