



Luce Brunello 2006



The overall judgement on the 2006 vintage is very positive, in particular for the quality level of the grapes brought in. Spring was characterised by temperate conditions, scarce rains, and lack of heat stress, all of which favoured sound, healthy fruit. Light rains during the summer helped maintain groundwater reserves for the vines. August was not excessively hot, with the result that ripeness in the various sections of the grape (pulp, skin, pip) developed evenly and with good balance. September and October brought sunny days, dry and crisp, which were the desired conditions for producing all of the qualities necessary to the making of high-quality, firmly-structured wines.

Luce Brunello appears ruby red with garnet highlights. Fragrances of wild berry fruit, such as blueberry and redcurrant, predominate on the nose; crisp notes of citrus follow, succeeded in turn by spicier impressions of forest underbrush, tobacco leaf, pencil lead, and black pepper, all lifted by intriguing nuances of star anise and China Calassaja bark. It develops full-bodied and warm in the mouth, with a forceful suite of tannins. This is a wine of incredible concentration and near-endless progression and finish.

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	262 g/l
TOTAL ACIDITY AT HARVEST	7,2 g/l
PH AT HARVEST	3,25
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	hand-split French barriques 90% one-uses, 10% new; Slavonian oak casks
AGING	36 months, in casks and in barriques
BOTTLING	July 2010

TECHNICAL DATA

ALCOHOL	15,5 % vol
TOTAL ACIDITY	5,99 g/L
PH	3,54