



Luce 2007



The 2007 harvest was immediately distinguished as exceptional, the natural culmination of an ideal growing season. During the winter months the vineyards in Montalcino benefited from abundant rains, allowing the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with sparse rains and little heat stress. Consequently the maturation of the grapes was gradual in ideal climatic conditions, with hot and sunny days and cool nights, resulting in sound, healthy fruit.

A deep, almost opaque, ruby red greets the eye. The initial fragrances on the nose are clean-edged notes of dark fruit, such as wild blackberry and black cherry, which slowly make way for more pungent impressions of balsam and wild herbs. More evolved nuances of tanned leather and spice make for an impressive finale. The palate is notable for its magisterial structure, but at the same time for its warmth and velvety, rounded mouthfeel. Supple tannins and a supporting vibrant acidity contribute significantly to the wine's overall impressive balance and harmony, perfectly completed by a lengthy, long-lingering finish subtly edged with ripe fruit.

GRAPE VARIETIES	Sangiovese 45%, Merlot 55%
AVERAGE YIELD PER HECTARE	30 hl /ha
TOTAL BOTTLES PRODUCED	48,000
HARVEST PERIOD	Sangiovese: The first week of October; Merlot: The first week of September
SUGAR AT HARVEST	Sangiovese: 250 g/L, Merlot: 270 g/L
TOTAL ACIDITY AT HARVEST	Sangiovese: 7.0 g/L, Merlot: 5.7 g/L
PH AT HARVEST	Sangiovese: 3.3, Merlot: 3.5
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 30°C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	4 weeks
MALOLACTIC FERMENTATION	Carried out in barriques
TYPE OF CONTAINER USED FOR AGING	Hand-split oak barriques: 90% new, 10% once used
AGING	24 months
BOTTLING	November 2009

TECHNICAL DATA

ALCOHOL	15%
TOTAL ACIDITY	6.17 g/L
PH	3.44