



Lucente 2007



The 2007 harvest was immediately distinguished as excellent, the natural culmination of an exceptional 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 strikingly luminous purple-red greets the eye, with shimmering ruby highlights. The nose is just as impressive, presenting a broad range of elegant aromatic impressions. Smooth, ripe scents of dried plum and blackberry preserves are easily noted, along with more pungent roasted espresso bean and baker's chocolate, and subtle notes of green pepper. The palate is notable for its warmth and roundedness, displaying smooth, glossy tannins, and a well-balanced acidity offers delicious support to a sturdy, firm structure. Intriguing notes of salty mineral on the finish conclude this finely-balanced, harmonious wine.

GRAPE VARIETIES	50 % Merlot, 35 % Sangiovese, 15 % Cabernet Sauvignon
TOTAL BOTTLES PRODUCED	213,000
HARVEST PERIOD	Merlot: The first week of September, Sangiovese and Cabernet Sauvignon: The last two weeks of September
SUGAR AT HARVEST	Merlot 225 g/L, Sangiovese 220 g/L, Cabernet Sauvignon 240 g/L
TOTAL ACIDITY AT HARVEST	Merlot 6.15 g/L, Sangiovese 7.30 g/L, Cabernet Sauvignon 6.80 g/L
PH AT HARVEST	Merlot 3.24, Sangiovese 3.11, Cabernet Sauvignon 3.10
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	28°C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	22 days
MALOLACTIC FERMENTATION	Carried out
TYPE OF CONTAINER USED FOR AGING	Barriques: 55% new French oak, 5% new American oak, 40 % French oak used once.
MATURATION LENGTH	12 months
BOTTLING	June 2009
TECHNICAL DATA	
ALCOHOL	14.5 % Vol.
TOTAL ACIDITY	5.95 g/L
PH	3.32