



Luce 2008



At the start of harvest, the grapes appeared in healthy, sound condition and of excellent quality. Spring brought abundant rains, with markedly lower than average temperatures. Rain and wind during the flowering in June resulted in clusters with fewer berries, particularly for Sangiovese and Merlot. The summer months, though, including September, were hot and sunny, and the lack of problems related to scarcity of water encouraged optimal ripening in all of the varieties. Together, these factors contributed to outstanding quality in the harvested fruit, and the 2008 wines are firm-structured and very well balanced.

Luce 2008 appears a very dense, concentrated purple-red. The nose exhibits remarkable finesse, releasing notes of wild blackberry and sour cherry, backgrounded by peppery eucalyptus and mineral impressions of pencil lead. Capping the aromatic array are appealing notes of baker's chocolate and tobacco leaf. The wine shows a superb attack, with the densest of tannic suites. The palate expands impressively, with a tasty vein of acidity that beautifully knits together all of its constituents. A near-endless finish adds the final harmonious touch.

GRAPE VARIETIES	Sangiovese 45%, Merlot 55%
AVERAGE YIELD PER HECTARE	30 hl /ha
TOTAL BOTTLES PRODUCED	75,000
HARVEST PERIOD	Sangiovese: The first week of October; Merlot: The first week of September
SUGAR AT HARVEST	Sangiovese: 230 g/L, Merlot: 245 g/L
TOTAL ACIDITY AT HARVEST	Sangiovese: 7.50 g/L, Merlot: 6.25 g/L
PH AT HARVEST	Sangiovese: 3.30, Merlot: 3.45
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% one-used
AGING	24 months
BOTTLING	January 2011

TECHNICAL DATA

ALCOHOL	14,5%
TOTAL ACIDITY	5.99 g/L
PH	3.47