



## Lucente 2009



The balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.

In appearance Lucente 2009 presents a purplish red with violet highlights, clear and concentrated. The nose opens with aromas of red-skinned fruits, amarasca (deep red) cherry, wild strawberries, black pepper and milk chocolate; followed by pure nuances of liquorice and mineral notes of graphite that are also found in Luce. The palate is warm, rounded and flavorful, with elegant and silky tannins supported by an important alcohol component. The finish is long, characterized by predominantly fruity notes. A wine with a contemporary and elegant profile.

GRAPE VARIETIES	75 % Merlot, 25 % Sangiovese
TOTAL BOTTLES PRODUCED	170,000
HARVEST PERIOD	Merlot: The second week of September, Sangiovese: The last week
SUGAR AT HARVEST	Merlot 250 g/L, Sangiovese 235 g/L
TOTAL ACIDITY AT HARVEST	Merlot 6.25 g/L, Sangiovese 7.25 g/L
PH AT HARVEST	Merlot 3.35, Sangiovese 3.21
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	28°C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	22 days
MALOLACTIC FERMENTATION	Carried out in stainless steel
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 2011

### TECHNICAL DATA

ALCOHOL	14,5% Vol.
TOTAL ACIDITY	5.70 g/L
PH	3.47