

Luce



TENUTA LUCE
TOSCANA

Origin

Country	Italy
Wine Region	Tuscany, Montalcino
Winery	Tenuta Luce

Technical Data

Grape Varieties	Sangiovese, Merlot
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification	Fermentation takes place in cement tanks at 28°C for 12 days. Maceration on the skins for 22 days, followed by malolactic fermentation in barriques.
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Ageing	24 months in barriques: 80% new, 20% one year old.
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Awards and Certificates	Decanter: 97 point for vintage 2019 James Suckling: 99 point for vintage 2019
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Description

In Brief	The iconic wine of the Estate, Luce is the first wine to be produced from a blend of Sangiovese and Merlot in Montalcino. Perfect harmony between the structure and elegance of Sangiovese and the roundness and softness of Merlot. A wine, capable of expressing, vintage after vintage, our original interpretation of these lands.
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Tasting notes	An intense ruby red colour. The nose is striking with its floral hints of violet and rose accompanied by red fruits such as raspberries and sweet spices. In the mouth, the wine is balanced and elegant with an almost creamy texture supported by silky and well-integrated tannins. Spicy notes accompany the persistent finish.
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Food Pairing	Excellent on its own or with steak, game and ripe cheeses.
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Notes

