

Lucente



TENUTA LUCE
TOSCANA

Origin

Country	Italy
Wine Region	Tuscany, Montalcino
Winery	Tenuta Luce

Technical Data

Grape Varieties	Merlot, Sangiovese
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	Fermentation takes place in temperature-controlled stainless steel vats at 28°C for 10 days. Maceration on the skins for 18 days.
Ageing	12 months in barriques: part new, part re-used wooden barriques.

Description

In Brief

This wine is the entryway to the world of Tenuta Luce. Lucente is the result of a careful selection of the estate's vineyards that are particularly suited for the production of a fruity and very pleasant wine. Like Luce, it is made from Sangiovese and Merlot, which prevails in the blend.

Tasting notes

An intense purplish red wine. The nose is characterized by notes of ripe red fruit, raspberries and sour cherries, combined with a touch of vanilla and a slight balsamic hint. On the palate, the wine is soft, balanced and well-supported by a pleasant crispness and smooth tannins, characteristics that together with its sweet aftertaste give the wine a persistent finish.

Food Pairing

Excellent on its own or with steak, game and ripe cheeses.



Notes

