



TENUTA LUCE

(Pictured) The unique cellar of Tenuta Luce was constructed within a hillside subterranean level, preserving the estate's centuries-old farmhouses above.



Tenuta Luce Lucente 2017

Tuscany, Italy

ESTATE

Today, Luce goes so much further than was originally envisioned when started as a project over 20 years ago. The estate now has some of the most exceptional vineyards in Montalcino and, as of 2018, a state of the art winery to nurture every step of the winemaking process. The original vision, however, remains the same: to produce a bold and ambitious Super Tuscan that reflects the culture of Montalcino.

WINE

Lucente is the second wine of Luce, a wine with contemporary style, immediate and great pleasure, and like its elder sibling, an authentic interpretation of Montalcino and the Luce estate.

VINEYARD

Soils: Higher elevation planting have sandstone and limestone, and are ideal for Sangiovese. Clay in the lower altitude vineyards is perfect for the powerful expression of Merlot.

Grape Varieties: 50% Sangiovese and 50% Merlot.

WINEMAKING

Fermentation: 12 days in stainless steel, additional 22 days of skin maceration

Aging: 12 months / Part new, part neutral barriques

Alcohol: 14.0%

VINTAGE

In 2017, a cool spring was followed by a warm, sunny and dry summer with bright cloudless skies. The clayey soils of the Merlot vineyards provided the plants with adequate water reserves, which helped reduce any heat-related stresses. Rain showers in mid-September supported a perfect ripening of the grapes.

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"A very ripe and decadent Lucente that delivers barbecued meat, dried blackberries, vanilla and fruit cake. Full-bodied and expansive on the palate, but not as enormous as the nose might suggest. Surprisingly firm tannins rein in this powerful wine on the finish." - JS, 11/2019