

TENUTA LUCE TOSCANA

Luce 2021

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

Luce is a singular and irresistible expression of Montalcino, a Super Tuscan with an exotic and some would say decadent side. The spectacular estate's diversity of soils, expositions and biodiversity of olive groves and forests come together in a wine as vibrant and exciting as a landscape

VINEYARD

Soils: Higher elevation planting on sandstone and limestone, ideal for Sangiovese. Clay in the lower altitude vineyards providing 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:* 24 months in hand-split oak barriques (80% new) *Alcohol:* 15%

VINTAGE

The 2021 vintage was ushered in by a mild, dry winter followed by an early spring. This mild atmosphere was inturruped by frost in April. The vine prevailed, and a hot, dry summer led to a fruitful harvest.

TASTING NOTES

Luce 2021 displays a remarkably intense ruby red colour. On the nose, dark fruit notes stand out, primarily wild blackberry and mulberry, lifted by delicate nuances of sweet violets and other blossoms, and smooth impressions of mixed spices. The palate swifty reveals the wine's innate character and elegance. Its notably broad volume is enlarged even further by impressive, silk-smooth tannins, crafting a very balanced mid-palate crowned by a near-endless, spice-infused finish.