



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 "Luce" 2020

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: 14.5%

VINTAGE

The months of January and February were particularly mild and dry. This condition led to an early budding of the vines starting from the second week of March for Sangiovese and from the third week for Merlot. Spring then saw warm weather with rainfall mainly in May, favoring the course of an excellent flowering that took place slightly earlier, around the last week of the month, followed by rapid fruit set. The first three weeks of June were affected by the presence of rainfall, which helped prepare the plants for the summer season, which was hot with little rain. In the last week of August, two very important rainstorms brought relief to the plants and lowered temperatures, creating ideal conditions to complete the ripening of the grapes. Harvesting began for Merlot on the 3rd of September; the grapes were in excellent health and ripeness, with great aromatic potential, due in part to the temperature swings between night and day that had occurred in the days before the harvest.

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"Very pretty orange peel with currants and blue berries. Flowers, too. Medium to full body with firm and velvety tannins that are polished and impressive. Fresh fruit at the end. Serious structure and brightness." - J.S, 6/2022

95 Wine Enthusiast

95 Decanter

93 Wine Spectator