



Luce 2015

Toscana IGT

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 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: The wine is fermented in temperature-controlled stainless steel vats for 12 days and does an additional 4 weeks of skin maceration.
Aging: Hand-split oak barriques: 85% new, 15% used once for 24 months.

VINTAGE

Climate: Following a rainy winter that helped maintain the water reserves accumulated during the previous season, the budding phase began at the beginning of April. The plants developed steadily thanks to a sunny and dry season which helped maintain the plants in good health throughout the entire growing phase. The hot, long summer was mitigated by two intense August rainfalls, which provided the ideal conditions for a uniform, intense and stress free ripening of the grapes.

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JAMES SUCKLING

"A ripe and juicy super Tuscan with lots of aromas of ripe berries, chocolate, nutmeg and spices, which follow through to a full body. Round, silky tannins and a flavorful finish. Rich and layered with beautiful fruit and intensity. Subtly lavish. Drink or hold."