

TENUTA LUCE

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



Brunello di Montalcino 2018

Tuscany, Italy

ESTATE

Today, Tenuta 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 bold and ambitious Tuscan wines that reflect the culture of Montalcino.

WINE

Tenuta Luce's Brunello is the winery's tribute to Montalcino and the wine that emerged there in the second half of the 19th century to become one of Italy's crown jewels of wine production. It is produced in very small quantities to showcase the unique character of pure Sangiovese from the Tenuta Luce estate vineyards and pay tribute to the winemaking tradition of Montalcino.

VINEYARD

The estate consists of 615 acres of land, 217 of which are planted to vine. Sangiovese is planted in the higher elevation parcels (up to 1500 feet), which are rich in sandstone and limestone.

WINEMAKING

Variety: 100% Sangiovese

Fermentation: 12 days in temperature-controlled stainless steel vats, additional 4 weeks of skin maceration

Aging: Slavonian oak barriques, 90% used once 10% new for at least 24 months

Alcohol: 15%

VINTAGE

The beginning of the year was characterized by a mild January and a cold February, with abundant precipitation both snowy and rainy, which helped rebalance water reserves. During the course of spring, temperatures were recorded above the seasonal average, which coupled with frequent rain allowed a rapid development of the buds. The prolonged presence of rain, even in the period of flowering, occurred at the beginning of June and led a lower productive load per plant. Later, the summer was affected by mild weather, without the presence of excessive rainfall or high temperatures. These conditions favored proper cluster development and led to rapid veraison, which occurred in the first week of August. During the month of September some rains continued to keep the climate mild, thus allowing the grapes to preserve all their aromatic freshness and to reach full phenolic ripeness.

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"A finely structured and focused Brunello with a complex array of cherries, blackberries, dried roses, bark, licorice and hints of praline. Iodine and oyster shells, too. Medium-to full-bodied with firm, very fine tannins. Beautiful texture and balance. Remains fresh and fine until the end." - J.S 6/22

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Wine Advocate

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Wine Spectator

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