



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" 2019

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

2019: a balanced and late vintage. A cold and sunny winter was followed by a spring characterized by low average temperatures and heavy rainfall, which contributed to the creation of important water reserves in the soil. The reduced sunlight coupled with the heavy rainfall resulted in a slight delay of about ten days in the vegetative cycle of the grapevines. The flowering phase took place in early June, after which the growing season continued regularly with a hot summer free of excessive temperatures and some rainfall occurring between late July and early August, which supported a vigorous and efficient growth of the leaves. The mild temperatures in September and the good water reserves supported a slow and regular ripening of the grapes, which resulted in perfectly ripe, highly intense tannins rich in aromatic freshness. The harvest began with a sunny climate on September 12 with the first Merlot grapes, continued with Sangiovese in late September and early October.

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"Sophisticated aromas of lead pencil, graphite and blackcurrant. Hints of black olives and herbs, too. Full-bodied, yet tight and deep, with super precision and intensity to the tannins. Incredible balance of structure and finesse to this."

- J.S, 6/2022

99

94

Wine Spectator

96

Decanter