



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” 2018

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: 15.0%

VINTAGE

The early rains in 2018 replenished the water reserves that were under duress in 2017. This allowed the grapevines a swift and uniform budding phase, which was further supported by the mild spring temperatures. Summer was characterised by a dry climate without excessive temperatures; ideal conditions to maintain an excellent vegetative-productive balance and to ensure the perfect growth of the grapes. In September, the northern winds and sunny days greatly contributed to completing the ripening process of the grapes in the best possible way.

Wine Spectator

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"Well-marked by toasty, spicy new oak, this dense, dark red is saturated with black cherry, plum and iron flavors. Firm yet refined tannins lend support, as does bright acidity, with fine length. Sangiovese and Merlot." - B.S., 6/2021