



Brunello di Montalcino 2013

Brunello di Montalcino DOCG

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 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 crowning jewels in wine production. It is produced in a very small quantity to showcase the unique character of a pure Sangiovese from the Luce estate vineyards and pay tribute to the winemaking tradition of Montalcino.

VINEYARD

Soils: 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.

Grape Varieties: 100% Sangiovese.

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

VINTAGE

Climate: The growing season saw a regularly rainy spring and early summer that allowed the grapevines to develop without any issues caused by the weather. A hot, but not extreme, summer helped interrupt the plants' early growth and provided the ideal conditions for the ripening of the grapes. From the end of August until the harvest, the grapes maintained excellent health thanks to the positive effect brought on by the alternating warm days and cool evenings, and a cumulated rich quantities of tannins and anthocyanins.

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JAMES SUCKLING

"The citrus, dark fruit and leaf aromas are intense. Full body, polished and chewy tannins and a flavorful finish. Extremely structured and beautiful. Needs two or three years to soften."