



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 2017

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: 14.5%

VINTAGE

The 2017 vintage was characterized by a mild and relatively dry winter, which supported an early budding phase. The sudden drop in temperatures at the end of April, which involved various areas of Tuscany, did not generate any problems for the vineyards, thanks to their high altitude positioning. Subsequently, the period between May and August was characterized by very few rains and intense heat, which limited the vegetative development of the plants and reduced the size of the grape clusters. The rains of early September gave some relief to the plants in the grapes' final ripening step, resulting in an earlier harvest by about 10 days. The grapes were healthy with small bunches featuring very concentrated polyphenols and tannins due to the skin/juice ratio favoring the skins.

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WINEENTHUSIAST

"Underbrush, violet and baked plum are some of the aromas you'll find on this bold red. Big and savory, the warm palate is brawny but polished, offering fleshy black cherry, licorice and tobacco framed in velvety, enveloping tannins. It's already almost accessible but also offers good midterm aging potential." - K.O. 4/22

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Wine Spectator