



LUCE BRUNELLO 2016

The 2016 growing season started off mild with average rainfall. In the spring, rains were abundant and well distributed, which supported an earlier budding phase that began at the beginning of April. A hot summer followed, which was, however, free of excessive daytime temperatures and was characterised by beneficial rain showers throughout the month of August, helping the plants to avoid water-related stress. September was very sunny with a noteworthy range in temperature variation that facilitated a rich concentration of aromas and polyphenols within the grapes.

TASTING NOTES:

Ruby red in colour, on the nose the wine soon reveals its elegance and complexity with aromas of cherry liqueur, violet and tertiary notes of tobacco, black olives and undergrowth. On the palate, the wine is compact and creamy, supported by bright acidity with well-defined and rounded tannins that give the wine a persistent finish.

GRAPE VARIETIES

Sangiovese

AVERAGE YIELD PER HECTARE

35 hl/ha

TOTAL BOTTLES PRODUCED

26.000 (23.356 750ml, 450 1,5lt, 60 3lt, 25 6lt)

HARVEST PERIOD

Last week of September

SUGAR AT HARVEST

252 g/L

TOTAL ACIDITY AT HARVEST

6.82 g/L

PH AT HARVEST

3,10

FERMENTATION TANK

Temperature-controlled stainless steel

FERMENTATION TEMPERATURE

28° C

FERMENTATION DURATION

12 days

MACERATION ON THE SKINS

4 weeks

TYPE OF CONTAINER USED FOR AGING

In Slavonian oak barrels

AGEING

At least 24 months in Slavonian oak barrels

BOTTLING

July 2020

TECHNICAL DATA:

ALCOHOL

15% Vol

TOTAL ACIDITY

6,26 g/l

PH

3,26