

(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 2019

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: 15%

VINTAGE

The winter was both snowy and rainy. Spring temperatures were above the seasonal average, and the summer was mild. September rains continued to keep the climate mild, thus allowing the grapes to preserve all their aromatic freshness and to reach full phenolic ripeness.



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"Black cherries and blueberries with walnut and lavender undertones. Medium body with very fine tannins that run the length of the wine and caress every inch of your palate. Fresh and vivid. A wine for the cellar, but already fantastic to taste." - J.S 1/24





