



LUCE BRUNELLO 2021

The 2021 season began with a harsh winter and little rain, except for a light snowfall in early February. The beginning of spring saw a gradual increase in temperatures, which reached slightly above average values for the period in March, favoring the budding of Sangiovese in the middle of the month. On April 8, there was a considerable drop in temperatures, leading to widespread frosts throughout Tuscany. Fortunately, this did not cause any damage to the Madonnino vineyard, as it is located at an altitude of 400 m, but it did slow down vegetative growth. From June onwards, temperatures rose in conjunction with flowering, which began between the first and second weeks of the month. The summer months were hot and dry, and the vines developed slowly and gradually. During this period, in order to limit water loss through evaporation from the soil, we encouraged the creation of a protective layer in the rows by using green manure as natural mulch. Finally, September was splendid, with sunny days but milder temperatures during the day and cool nights, which favored optimal polyphenolic ripening, crisp tannins, and exceptional aromatic intensity.

TASTING NOTES

The color is bright ruby red.

The nose is struck by juicy red plum fruit, supported by pleasant notes of fresh red berries intertwined with elegant tobacco.

The palate is full, velvety, and extremely elegant, with a beautiful freshness that caresses the palate and accompanies it with notes of citrus and spices.

GRAPES

Sangiovese

HARVEST PERIOD

September 24

SUGAR AT HARVEST

Sangiovese: 252 g/l

TOTAL ACIDITY AT HARVEST

Sangiovese: 6,97 g/l

PH AT HARVEST

Sangiovese: 3,20

FERMENTATION VESSELS

Concrete

FERMENTATION TEMPERATURE

26°C

FERMENTATION LENGTH

10 days

LENGTH OF MACERATION ON

SKINS

4 weeks

MATURATION LENGTH

At least 24 months in Slavonian oak ovals

BOTTLING

July 2025

ANALYTICAL DATA

ALCOHOL

15%

TOTAL ACIDITY

6,85 g/l

pH

3.35

TENUTA LUCE

TOSCANA