



LUCE

Brunello di Montalcino

TUSCANY

From the beginning, Luce was a bold proposition. The iconic estate located in the hills of southwest Montalcino was originally identified as a great area by the Marchese Vittorio Frescobaldi in the 1960s, and later launched as the Luce partnership between the Marchese and California wine legend Robert Mondavi. **Luce Brunello** is the estate's tribute to one of Italy's crowning jewels of wine production. Of the 217 acres of vineyards at Luce, 27 are officially listed in the Register for Brunello di Montalcino DOCG.



VINEYARD :

Varietals : 100% Sangiovese
Sangiovese is planted in the higher elevation parcels (up to 1500 feet), which are rich in sandstone and limestone, while the lower altitude clay plots are better suited to Merlot.

VINIFICATION & AGEING :

This powerful red wine is vinified from Sangiovese grape variety. After harvesting, the grapes reach the winery in the fastest way. Here they are selected and carefully ground. This is followed by fermentation in small wood at controlled temperatures. After its end, the Luce Brunello di Montalcino is aged for 24 months in Slavonian oak barriques.

TASTING NOTES :

The wine displays an intense ruby red color with pervasive aromatic notes of ripe black fruits and liquorice, followed by hints of tobacco and truffle. In the mouth, it seduces with its softness and freshness, revealing a refined structure built from velvety tannins. The finish is extraordinarily persistent and elegant.

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