



LE LUCÈRE

BRUNELLO DOCG 2018

SAN FILIPPO

PRODUCTION AREA

The vineyard is located on the East side of Montalcino, at the attitude of 280/3100 meters a.s.l. East exposed, the soil is "Pliocene marine deposits" type, clayey soil with yellowish brown silty sand and sandstone, medium to fine grain interspersed with thin levels of residual Pietraforte conglomerate.

GRAPE VARIETY

Sangiovese 100%

PLANTING DENSITY

4.500 plants/hectare

GRAPE YIELD PER HECTARE

6.000 kg of grapes

HARVEST

The grapes are handpicked at the beginning of October

VINIFICATION AND AGEING

The alcoholic fermentation is conducted in thermo-regulated stainless-steel vats, maceration times are: 2 days of cold maceration at 10°C then 10-12 days at 25-28 °C during and post fermentation. The malolactic fermentation took place in cement vats. Afterwards is aged for 12 months in barriques and tonneaux, then 12/16 months in 20-30 HL oak cask. Lastly, aging in bottle for 10 months.

BOTTLES PRODUCED

15.000

ALCOL

14%

SENSORY CHARACTERISTICS

The colour is ruby red with reflexes verging on garnet. The perfume is intense, fine and elegant, with notes of cherries preserved in alcohol, enriched with spices and Mediterranean aromatics herbs. On the palate it explodes in all its finesse and elegance thank to the dense and silky tannins. Excellent body that renders the flavour harmonious and persistent. Excellent nose- mouth correspondence.