



TENUTA LUCE

Luce Toscana IGT

www.tenutaluce.com

VARIETALS	Sangiovese, Merlot
VINTAGE	2018
REGION	Tuscany, Italy
TECHNICAL DATA	Alcohol 15% Total acidity 6.06 g/l pH 3.39
APPEARANCE	Dark ruby red color.
NOSE	The nose of Luce2018 is a prelude of aromas of black fruits, blackberries and violets, with marzipan and black pepper, further enriching the bouquet.
PALATE	In the mouth, the wine is voluminous and soft, balanced by a solid tannic structure, before closing with a persistent crisp finish.
AGEING	24 months in French oak barriques, 80% new and 20% of second use.
PAIRING	The complexity of this wine goes well with red meat dishes such as grilled meats, roast lamb or beef, poultry, fried game and cheese.
READINESS FOR DRINKING	Drink now through 2032.
RATINGS	97pts JAMES SUCKLING.COM 96pts Wine Spectator 96pts falstaff 4,4 VIVINO 93pts Decanter
ORDER CODE	IT0544