






LUCE

Tenuta Luce Lux Vitis  
 2015

**\$385.75**

\* Suggested retail price

|  |                       |  |
|--|-----------------------|--|
|    | Product code          | 13905175                                   |
|    | Licensee price        | \$335.48                                   |
|    | Format                | 1x1500ml                                   |
|    | Listing type          | SAQ Signature                              |
|    | Status                | Available                                  |
|    | Type of product       | Still Wine                                 |
|    | Country               | Italy                                      |
|    | Regulated designation | Denominazione di origine controllata (DOC) |
|    | Region                | Tuscany                                    |
|    | Varietal(s)           | Cabernet Sauvignon 90 %                    |
|    | Varietal(s)           | Sangiovese 10 %                            |
|    | Alcohol percentage    | 15%  |
|    | Colour                | Red  |
|    | Aging vessel type     | 24 months in 100% new wooden barriques     |
|   | Total acidity         | 5.75 g/l                                   |
|  | PH                    | 3.40                                       |

#### ABOUT THIS WINERY

Like a heart, beat after beat Tenuta Luce della Vite sets the rhythm that gives life to wine. Built on one level, under a hill with two pre-existent farmsteads, it is perfectly inserted in the landscape. A sober and functional place, but also full of the warmth of Luce. The perfect cradle for our fine wines from Tuscany.

#### TASTING NOTES

A wine with a rich, complex and Mediterranean character. On the nose, the spicy, ginger bread notes and ripe black fruit highlights stand out. In the mouth, Lux Vitis shows its character made of compact, precise tannins, a concentrated but not overbearing structure defined by stimulating crispness that is balanced by a sense of sweetness. The finish is persistent and substantial.

#### PRODUCT NOTES

Following a winter season with regular rainfall, which contributed to maintaining the significant water reserves accumulated earlier on, the grapevines began sprouting during the first week of April. The growing season continued with a dry and sunny climate which favoured a healthy development of the plants, favouring an intense, stress-free and uniform ripening of the grapes.

#### PRODUCTION NOTES

Fermentation occurred at a temperature of 28-30 C for 10-12 days. Maceration on the skins for 20 days, followed by malolactic fermentation in barrique. The wine was then aged for 24 months in 100% new wooden

barriques. Bottled February 7, 2018.

