
















LUCE

Luce Della Vite Brunello di Montalcino 2017

\$151.25

* Suggested retail price

	Product code	15043071
	Licensee price	\$131.44
	Format	3x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still Wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Varietal(s)	Sangiovese
	Alcohol percentage	14.5%
	Colour	Red
	Sugar	Dry
	Closure type	CORK-Natural
	Aging vessel type	Slovakian oak barrels



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

Luce Brunello shows an intense ruby red color. The nose is complex and fragrant, with notes of ripe red fruit, supported by pleasant sensations of blond tobacco and exotic spices. In the mouth, the wine is harmonious, rich and highly structured, with silky tannins that together with freshness give a very long persistence. A sophisticated and powerful wine

PRODUCT NOTES

At least 24 months in Slavonian oak barrels

PRODUCTION NOTES

Presenting a very bright and compact ruby red colour, the wine's nose is concentrated with notes of red fruits, mainly morello cherry, ripened orange and spices. On the palate, the wine is rich and enveloping, with a beautiful tension that enhances the perfectly integrated tannic texture. The finish fascinates for its great flavor and long persistence. A wine of extraordinary integrity, with great aging potential.