



Technical Information

Style: Still, Red

Varietal(s): 50% Merlot, 50% Sangiovese

ABV (%): 14.5

pH: 3.61

Residual Sugar (g/L): -

Total Acidity(g/L): 6.1

Volatile Acidity(g/L): 0.65

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Tenuta Luce 2020 is produced from Merlot and Sangiovese grown for Luce, the flagship wine of Tenuta Luce in Montalcino. The Merlot was harvested on 3 September and the Sangiovese on 16 September. At harvest, the Merlot showed 255g/l sugar, 6.20g/l total acidity and pH 3.45, while the Sangiovese showed 243g/l sugar, 7.10g/l total acidity and pH 3.35. These parameters supported both ripeness and freshness in the final blend.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8002366001044

Bottle Weight (g): 1160

Bottle Dimension (mm): H330, Dia79

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 11000

Case Dimension (mm): L275 x W360 x H180

Vintage Notes

The 2020 season began with a mild, dry January and February, leading to early budbreak from mid-March for Sangiovese and late March for Merlot. Warm spring weather and May rainfall supported excellent flowering and rapid fruit set. June rain helped prepare the vines for a hot, dry summer. Two important late-August rains refreshed the vines and lowered temperatures, creating ideal final ripening conditions. Merlot and Sangiovese were harvested in excellent health and ripeness.

Vinification

Fermentation took place in cement tanks at 28°C and lasted 12 days. The wine remained on the skins for 22 days, supporting colour, structure and aromatic depth. Malolactic fermentation took place in barriques. Ageing was carried out for 24 months in barriques, 80% new and 20% one-year-old, giving the wine structure, polish and integration. Bottling took place in November 2022.

Tasting Notes

Intense ruby red in colour. The nose is complex and elegant, showing ripe black fruit, especially blackberry and mulberry, alongside cocoa and sweet spice. The palate is harmonious and lively, with excellent structure balanced by vibrant acidity. Soft, silky tannins give refinement and texture, while ripe fruit and oak-derived nuance add depth. The finish is elegant, persistent and composed, showing the concentration and balance of Luce 2020.

Food Pairing

Pair with grilled rib-eye, roast lamb, venison, wild boar ragu, beef Wellington, porcini mushrooms, aged Pecorino, truffle dishes or rich Tuscan meat sauces.