



Technical Information

Style: Still, Red

Varietal(s): 100% Sangiovese

ABV (%): 15

pH: 3.47

Residual Sugar (g/L): -

Total Acidity(g/L): 6.7

Volatile Acidity(g/L): 0.62

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Luce Brunello 2020 is produced from 100% Sangiovese grown in Montalcino. The grapes were harvested on 23 September, with harvest values of 252g/l sugar, 6.97g/l total acidity and pH 3.20. These figures reflect the balance of ripeness and acidity required for long-lived Brunello di Montalcino. The wine's structure is shaped by Sangiovese's natural freshness, extended skin contact and traditional maturation in Slavonian oak ovals.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8002366001082

Bottle Weight (g): 1350

Bottle Dimension (mm): H330, Dia79

Type of Closure: Cork

Case Size: 3X75CL

Case Weight (g): 5900

Case Dimension (mm): L365 x W270 x H100

Vintage Notes

2020 was marked by a mild, dry winter that encouraged rapid budbreak from the last week of March. Fine spring weather followed, with light rain in May supporting normal canopy development and early June flowering. Rain between the 2nd and 3rd weeks of June helped berry development before a hot, dry summer. Three late-August rainstorms relieved the vines and prevented heat stress. Harvest began on 23 September in excellent conditions.

Vinification

Fermentation took place in concrete vessels at 26°C and lasted 10 days. Maceration on the skins continued for four weeks, supporting colour, structure and aromatic complexity. The wine was matured for at least 24 months in Slavonian oak ovals, following the traditional Brunello di Montalcino ageing approach. Bottling took place in July 2024.

Tasting Notes

Shimmering ruby red in colour. The nose is multifaceted and complex, with red berry fruit, sweet violet and smooth spice. The palate is full-bodied and vibrant, combining ripe Sangiovese fruit with crisp acidity and glossy tannins. Citrus and spice notes add lift and detail, while the texture remains polished and structured. The finish is long, fresh and refined, showing the depth and ageing potential of Luce Brunello 2020.

Food Pairing

Pair with bistecca alla Fiorentina, roast lamb, wild boar pappardelle, porcini mushrooms, truffle dishes, aged Pecorino, game, slow-cooked beef or Tuscan bean stews.