



Technical Information

Style: Still, Red

Varietal(s): 75% Merlot, 25% Sangiovese

ABV (%): 14

pH: 3.48

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 5.7

Volatile Acidity(g/L): 0.51

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Lucente 2022 is produced from Merlot and Sangiovese grown at Tenuta Luce in Montalcino. The Merlot was harvested from 28 August and the Sangiovese from 12 September. At harvest, the Merlot reached 250g/l sugar, 5.95g/l total acidity and pH 3.35, while Sangiovese showed 232g/l sugar, 6.20g/l total acidity and pH 3.25. The blend reflects the estate's combination of Merlot softness and Sangiovese freshness.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8002366000931

Bottle Weight (g): 1830

Bottle Dimension (mm): H320, Dia77

Type of Closure: Microgranulated Cork

Case Size: 6X75CL

Case Weight (g): 8100

Case Dimension (mm): L330 x W250 x H170

Vintage Notes

The 2022 vintage began with a mostly sunny, dry winter and cold temperatures, delaying budbreak slightly until late March for Sangiovese and early April for Merlot. Rising spring temperatures and limited rainfall encouraged rapid vine growth, while flowering took place under ideal conditions in late May and early June. A hot, dry summer was relieved by around 100mm of rain between late July and mid-August, helping the vines resume development and supporting rapid veraison.

Vinification

Fermentation took place in temperature-controlled stainless steel tanks at 28°C and lasted 10 days. Maceration on the skins continued for 20 days, building colour, structure and fruit depth. Malolactic fermentation took place in stainless steel. The wine was then aged for 12 months in new and used barriques before bottling in May 2024.

Tasting Notes

Ruby red in colour. The nose reflects the sunny character of the vintage, with pomegranate, blackberry and violet, supported by elegant spice. The palate is enveloping and balanced, combining ripe fruit with attractive freshness and well-managed tannins. Medium to full-bodied, it shows smooth texture, Sangiovese lift and Merlot roundness. The finish is savoury, vibrant and persistent, making Lucente 2022 a versatile Montalcino red.

Food Pairing

Pair with roast pork, grilled lamb, beef ragu, tomato-based pasta, mushroom risotto, charcuterie, aubergine parmigiana, hard cheeses or Mediterranean herb-led dishes.