



Technical Information

Style: Still, Red

Varietal(s): Cabernet Sauvignon, Sangiovese

ABV (%): 15

pH: 3.52

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 6.2

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

Lux Vitis 2021 is produced from Cabernet Sauvignon with a small amount of Sangiovese, grown for Tenuta Luce's top Cabernet-led Tuscan wine. Harvest took place on 28 September, with grapes showing 260g/l sugar, 6.8g/l total acidity and pH 3.38 at picking. These values supported full ripeness, freshness and structure, giving the wine the concentration and balance expected from a premium Cabernet-based Toscana IGT.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8002366002249

Bottle Weight (g): 1960

Bottle Dimension (mm): H330, Dia79

Type of Closure: Cork

Case Size: 3X75CL

Case Weight (g): 6350

Case Dimension (mm): L370 x W260 x H180

Vintage Notes

The 2021 vintage began with a mild, dry winter, leading to slightly early budbreak in the first week of April. A sharp temperature drop on 8 and 9 April slowed shoot growth but did not damage the vines. May and June were consistent and not too hot, supporting excellent flowering and fruit set. A dry, warm summer led to veraison in late July, before two August rains refreshed the vines. A sunny September with strong night-time temperature variation supported ideal ripening.

Vinification

Fermentation took place in concrete vats at 28°C and lasted 12 days. The wine remained on the skins for 20 days, building colour, depth and structure. Malolactic fermentation took place in oak barrels. Ageing was carried out for 24 months in 100% new French oak barrels, adding structure, polish and complexity. Bottling took place in December 2023.

Tasting Notes

Intense ruby red in colour. The nose is rich and complex, with ripe black fruit, blackberry, mulberry, juniper and thyme, completed by sweet tobacco notes. The palate is balanced, vibrant and full-bodied, combining concentration with freshness and precision. Silky, elegant tannins support the dark-fruit core and oak-aged complexity. The finish is beautifully persistent and fresh, giving Lux Vitis 2021 both power and refinement.

Food Pairing

Pair with aged beef, venison, roast lamb, truffle, grilled rib-eye, braised short rib, wild mushroom dishes, blue cheese or rich game stews.