



TENUTA LUCE

La Vite Lucente Toscana IGT

www.tenutaluce.com

VARIETALS	Merlot and Sangiovese
VINTAGE	2018
REGION	Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 5.7 g/l
APPEARANCE	The wine is an intense and bright red color.
NOSE	The nose opens with intense fruity hints of blackberry, plum and currant, enriched by toasted and vanilla nuances.
PALATE	On the palate it is full and enveloping, soft and elegant, with a persistent finish that displays a pleasantly sweet and fruity after-taste.
AGEING	12 months in partly new and partly re-used wooden barriques.
PAIRING	Throughout the meal, it goes well with a pan-fried beef tenderloin, roasted or grilled meats. Also excellent with medium-aged cheeses.
READINESS FOR DRINKING	Delicious to drink now.
RATINGS	93pts JAMES SUCKLING.COM 91pts Decanter 90pts Wine Spectator 4.1 VIVINO
ORDER CODE	IT445