



TENUTA LUCE

La Vite Lucente Toscana IGT

www.tenutaluce.com

VARIETALS	Merlot and Sangiovese
VINTAGE	2019
REGION	Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 5.56 g/l
APPEARANCE	Intense purplish red wine.
NOSE	The nose is characterized by notes of ripe red fruit, raspberries and sour cherries, combined with a touch of vanilla and slight balsamic hints.
PALATE	On the palate, the wine is soft, balanced and well-supported by a pleasant crispness and smooth tannins, which, together with its sweet aftertaste, give a persistent finish.
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	94pts JAMES SUCKLING.COM 92pts Decanter 92pts <i>Robert Parker</i> WINE ADVOCATE 4.1 VIVINO
ORDER CODE	IT443