



TENUTA LUCE

La Vite Lucente Toscana IGT

www.tenutaluce.com

VARIETALS	Merlot and Sangiovese
VINTAGE	2020
REGION	Tuscany, Italy
TECHNICAL DATA	Alcohol 14% Total acidity 5.94 g/l pH 3.53
APPEARANCE	The 2020 shows a brilliant ruby red color.
NOSE	The nose is rich in black fruits such as blueberries and blackberries, accompanied by a light balsamic and pan brioché note.
PALATE	The palate is soft, supported by a nice freshness, with enveloping tannins and a long fruity aftertaste.
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	92pts JAMES SUCKLING.COM 90pts Decanter 91pts <i>Robert Parker</i> WINE ADVOCATE 4.1 VIVINO
ORDER CODE	IT445