





TENUTA LUCE

Brunello di Montalcino DOCG

www.tenutaluce.com

VARIETALS	100% Sangiovese
VINTAGE	2020
REGION	Tuscany, Italy
TECHNICAL DATA	Alcohol 15% Total acidity 6.67 g/l pH 3.32
APPEARANCE	The appearance is a shimmering ruby red.
NOSE	The bouquet is multifaceted and complex, with red berryfruit melding into sweet violets and smooth spices.
PALATE	It boasts a full bodied, vibrant palate, with a beautifully-crisp acidity and ripe, glossy tannins that complement delicious impressions of citrus and spices.
AGEING	At least 24 months in Slavonian oak ovals.
PAIRING	It pairs with structured dishes like prime rib, roast duck, venison, or lamb ragout.
RATINGS	97pts JAMES SUCKLING.COM  4.3  95pts Decanter 93pts Wine Spectator 92pts JEB DUNNUCK
ORDER CODE	IT0604