



TENUTA LUCE

Luce Toscana IGT

www.tenutaluce.com

VARIETALS	Merlot, Sangiovese
VINTAGE	2020
REGION	Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 6.07 g/l pH 3.45
APPEARANCE	Intense ruby red in color.
NOSE	Luce 2020 stands out on the nose for its complexity and elegance, characterized by ripe black fruit, particularly blackberry and mulberry, which are joined by hints of cocoa and sweet spices.
PALATE	On the palate it is harmonious, lively, with excellent structure, balanced by vibrant acidity and soft, silky tannins that give an elegant finish with great persistence.
AGEING	24 months in French oak barriques, 80% new and 20% of one year use.
PAIRING	The complexity of this wine goes well with red meat dishes such as grilled meats, roast lamb or beef, poultry, fried game and cheese.
RATINGS	97pts JAMESSUCKLING.COM 4.3  96pts  95pts WINEENTHUSIAST 95pts Decanter
ORDER CODE	IT0544