



LUCE BRUNELLO 2020

The 2020 season was characterised by a mild, dry winter, which encouraged a rapid budbreak, starting in the last week in March. Fine weather continued throughout the spring as well, with some light rains, particularly in May, which favoured normal canopy development, up to flowering in early June. Rains arrived between the second and third weeks of June, crucial for development and growth of the newly-formed berries as well coping with the summer which turned out to be quite hot and dry until August. Towards the end of August, three providential rainstorms arrived, bring relief to the vines and preventing heat stress. After some weeks of beneficial day-night temperature differentials, harvest started on 23 September. The grapes were in perfect condition, perfectly ripe and healthy.

TASTING NOTES

The appearance is a shimmering ruby red.

The bouquet is multifaceted and complex, with red berryfruit melding into sweet violets and smooth spices. It boasts a full bodied, vibrant palate, with a beautifully-crisp acidity and ripe, glossy tannins that complement delicious impressions of citrus and spices.

GRAPES

Sangiovese

HARVEST PERIOD

September 23

SUGAR AT HARVEST

Sangiovese: 252 g/l

TOTAL ACIDITY AT HARVEST

Sangiovese: 6,97 g/l

PH AT HARVEST

Sangiovese: 3,20

FERMENTATION VESSELS

Concrete

FERMENTATION TEMPERATURE

26°C

FERMENTATION LENGTH

10 days

LENGTH OF MACERATION ON

SKINS

4 weeks

MATURATION LENGTH

At least 24 months in Slavonian oak ovals

BOTTLING

July 2024

ANALYTICAL DATA

ALCOHOL

15%

TOTAL ACIDITY

6,67 g/l

pH

3.32

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