



LE LUCÉRE
BRUNELLO DI MONTALCINO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2015

The colour is ruby red with reflexes verging on garnet. The perfume is intense, fine and elegant, with notes of cherries preserved in alcohol, enriched with spices redolent of cinnamon and cloves. On the palate it explodes in all its fineness and elegance thanks to the dense and silky tannins. Excellent body that renders the flavour harmonious and persistent. Excellent nose-mouth correspondence.

JAMESSUCKLING.COM - 100 pts

“Decadent aromas of ripe fruit such as plums and peaches with black truffles and porcini mushrooms. Full body, with layers of ripe fruit and round and chewy tannins. Lots of chocolate and fresh mushroom at the finish. A thoroughly terroir-driven red. Try after 2022.”

WINE SPECTATOR'S – 97 pts

“Effusive aromas of black currant, blueberry, violet and iron mark this expressive red. Supple and harmonious, with a firm backbone of tannins that are refined and integrated. Shows terrific length and complexity. Best from 2023 through 2043. From Italy. – Bruce Sanderson

DATA SHEET

Name: BRUNELLO DI MONTALCINO DOCG
Production area: Montalcino
Altitude: 270/310 metres a.s.l.
Type of soil: of Eocene origin, clayey, calcareous with shale and fossil fragments
Exposure: east and north
Planting density: from around 4.650 to 4.800 plants/hectare
Training system: unilateral cordon spur
Grape variety: Sangiovese Grosso
Rootstock: 420 A, 110 R and 775 P
Harvesting period: first ten days of October
Grape yield per hectare: 6 tons per hectare
Vinification: fermentation in stainless steel tanks at controlled temperature
Maceration: cold pre-maceration 2 days at 10°C - 10/12 days at 26/28°C
Malolactic fermentation: in tanks of cement and stainless steel
Ageing: 24/28 months in big cask and barriques
Refinement in the bottle: 10 months
Bottles produced: 15.000