



**Santa Lucia a'Luciano**  
MORELLINO DI SCANSANO  
MAREMMA TUSCANY (ITALY)

Our family has been producing wine and owns vineyards since 1898, but only Luciano (our father) began to put in bottles under the brand Santa Lucia in 1980. Since 1980 step by step the winery has grown and has continued to grow thanks to the passion and love for wine and Maremma transmitted by Luciano to Lorenzo and Luca sons.

The family's love for the wines production is shown by the great job of Lorenzo (the firstborn of the company founder Luciano) who is of course the internal winemaker of Santa Lucia, and since 2010 the second-born Luca takes care about sales and marketing aspects.

**Website:** [www.azsantalucia.com](http://www.azsantalucia.com)

**Grapes:** 90% Sangiovese, 10% Alicante  
The vineyard are in common of Magliano in Toscana.

**Harvest:** We often harvest this grape in the fourth week of September.

**Vinification:** We make maceration for two week in stainless steel tank. In this time we stir contents twice a day to mix cap and liquid and we make often "delestage".

**Maturation:** The wine stay barriques for 4 months, and 6 months in stainless steel tanks. We bottle the wine at the end of summer. 6 months in cellar before to send the wine.

**Note:** Spicy & earthy aromas

**Palate:** Deep flavors of dark fruit, plums, with stony minerality. Fine tannins on the finish>

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**Tuscan Wine Region of Italy**

**Climate:** The climate of Tuscany is fairly mild, the interior parts of the region has slightly harsher weather and receives more rain. This region is home to many microclimates due to the hills throughout the region.

Tuscany produces three of the most important Italian red wines: Chianti, Brunello di Montalcino, and Vino Nobile di Montepulciano. Each of these wines is produced using the Sangiovese grape. The other leading wines in the region are "Super Tuscans" or wines made in the region of Tuscany, but not adhering to any of the DOC laws. These wines tend to use grapes that are not regionally allowed in certain wines, for example: Merlot.

Sangiovese is the leading grape used in the region, but there are also grapes used such as Merlot, Cabernet Sauvignon, and Canaiolo.

**Maremma** is the southwestern sub region of Toscana. It is south of Siena and on the Ligurian and Tyrrhenian Seas. This region is known for crisp vermentino and Morellino di Scansano (85% Sangiovese).