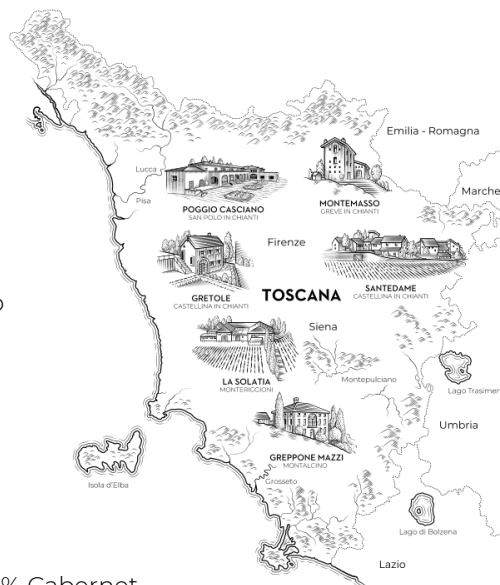


Modus Primo

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes come from three selected vineyards on the Poggio Casciano Estate in the Chianti hills, near Florence. Altitude: 290-450 m. Soil: abundant in clay and limestone



GRAPE VARIETIES: 37% Merlot, 28% Cabernet Sauvignon, 35% Sangiovese.
AGEING PERIOD: 18 months
AGEING TYPE: new French barriques

TASTING NOTES

Color: intense ruby red
Aromas: the wine vaunts a deep bouquet of ripe cherry and orange zest, segued by balsamic and spiced notes of tobacco and vanilla.
Tasting profile: full, smooth and harmonious on the palate with blackberries and chocolate notes. Velvety, silky tannins, while the finish is long with a hint of spice.

VINIFICATION AND AGEING

The harvest started with Merlot and Sangiovese in September, while the Cabernet Sauvignon is picked in the first half of October. The alcoholic fermentation takes place in stainless steel vats for 10 days, followed by 15 days of skin maceration for Sangiovese, 20 for Merlot and 25 for Cabernet Sauvignon. After the malolactic fermentation, the wine ages in new French barriques for about 18 months.
Alcohol content: 15,5%

VINTAGE 2020

A wholesome vintage, with a considerable reduction in the yield and swings in temperature, especially in September.
First vintage: 2018

WHY?

- Made from the three best vineyards on the Poggio Casciano Estate, which has always been the preferred place for the production of Supertuscans.
- Only new French oak barrels by Jean Vicard are used to age Modus Primo.
- Modus Primo is produced in limited amounts, never exceeding 10,000 bottles.

