

Modus

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes come from the combination of two Estates: Tenuta Poggio Casciano, near Florence, and Tenuta La Solatìa, near Monteriggioni, close to Siena.



VINTAGE

2022

GRAPE VARIETIES

51% Sangiovese, 21% Cabernet Sauvignon, 19% Merlot and 9% Petit Verdot.

ALCOHOL CONTENT

14,5%

ALTITUDE AND SOIL

290-450 mt. a.s.l., soil with abundant clay, limestone and small percentages of silt.

VINTAGE REPORT

This vintage benefited from very hot temperatures with excellent grape ripening, which resulted in a slightly earlier harvest.

VINIFICATION AND AGEING

The alcoholic fermentation and maceration, aided by periodic pump-overs and délestage, take place in temperature-controlled stainless-steel tanks for about 14 days. The malolactic fermentation is carried out in stainless steel tanks, followed by an aging period of approximately 12 months in French oak barriques. Finally, after a short rest in stainless-steel tanks, the wine is bottled and further aged in the bottle.

TASTING NOTES

Color: intense ruby red

Aromas: intense and intriguing with a complex bouquet of blackberries and established flowers that evolves into cinnamon and clove notes.

Tasting profile: a rich and enduring wine, with soft tannins and an impressive structure.

WHY?

- In 2010, with the 2007 vintage, Modus was named in Wine Spectator's Top 100 Wines.
- Modus comes from the blend and balance of three grape varieties and the Latin word for "method". There's the elegance of Sangiovese, the softness of Merlot and the power of Cabernet Sauvignon.
- Modus was Ruffino's first Supertuscan.

FIRST VINTAGE: 1997



RUFFINO
1877