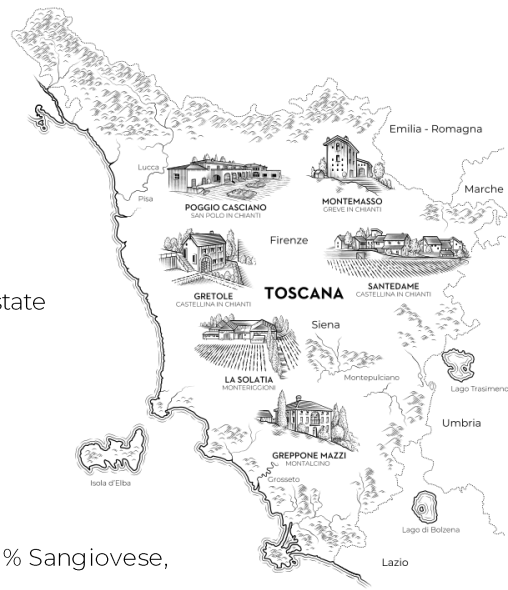


# Modus

## TOSCANA

### INDICAZIONE GEOGRAFICA TIPICA

The grapes used to produce Modus come from the Poggio Casciano Estate in the Chianti hills, near Florence. Altitude: 290-450 m. Soil: abundant in clay, limestone and a small percentage of silt



**GRAPE VARIETIES:** 46% Merlot, 31% Sangiovese, 23% Cabernet Sauvignon

**AGEING PERIOD:** 12 months

**AGEING TYPE:** French barriques

#### 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

#### VINIFICATION AND AGEING

The alcoholic fermentation and maceration aided by punching down and délestage takes place in temperature-controlled stainless steel vats. The malolactic fermentation is carried out in stainless steel tanks before ageing in French barriques for about 12 months.

Alcohol content: 15.5%

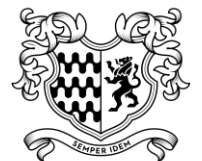
#### VINTAGE 2020

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

First vintage: 1997

#### 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.



**RUFFINO**  
1877