

Modus Primo

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes come from a careful selection of Poggio Casciano Estate vineyards, near Florence.



VINTAGE

2021

GRAPE VARIETIES

38% Merlot, 37% Cabernet Sauvignon and 25% Sangiovese

ALTITUDE AND SOIL

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

VINTAGE REPORT

A good vintage characterized by well-distributed rainfall during spring season and an optimal climate during the harvest.

VINIFICATION AND AGING

The harvest started at the beginning of September with Merlot, Sangiovese in the second half of the month and Cabernet Sauvignon 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.

TASTING NOTES

Color: intense ruby red

Aromas: intense notes of plum and ripe black cherry complemented by sweet notes of vanilla and coconut.

Tasting profile: on the palate, the wine is soft, round, dense and velvety.

WHY?

- Grapes are harvested in small, carefully selected parcels –even in the same vineyard- in order to better reflect the unique character of the territory and each grape varietal.
- Modus Primo is aged in barriques from multiple coopers to ensure the oak doesn't overpower the wine.
- 2021: First organic certified vintage.

FIRST VINTAGE: 2018

AWARDS

94/100 James Suckling (US)



RUFFINO
1877