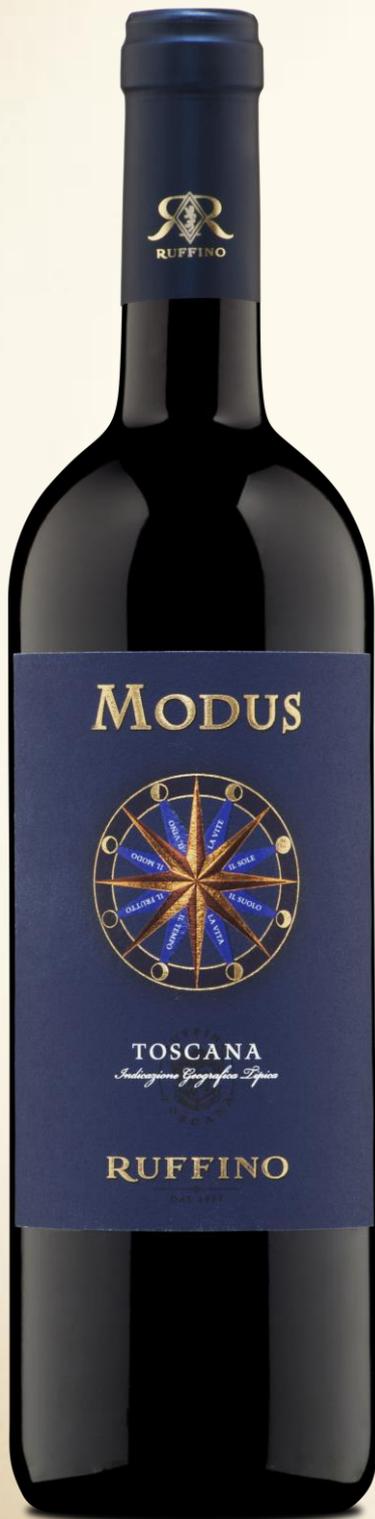


MODUS[®]

TOSCANA

Indicazione Geografica Tipica



VINTAGE
2016

VARIETAL
39% Sangiovese, 26% Cabernet Sauvignon, 35% Merlot

VINEYARDS

Place of production: from the vineyards of the Ruffino's Estate of Poggio Casciano.

Soil: Hilly land with poor, not very profound, somewhat clayey soil, rich in skeleton.

Microclimate: Variable, but with a good day-night temperature swing which, especially during summer, favors an optimal development of the flavors.

Growing system: Cordon trained.

Vine density: 5000 plants/ hectare.

Age of vineyards: The vineyards of the Sangiovese, Cabernet Sauvignon, and Merlot used to produce Modus are all recently planed with a modern growing system.

VINIFICATION AND AGEING

Harvest: Only the best grapes, selected by several passages in the vineyards and then with the usage of selection tables, are used in the production of Modus. The picking started with the Merlot the first week of September, followed by the Sangiovese in the end of September and then by the Cabernet Sauvignon on the early October..

Fermentation: The alcohol fermentation took place separately for the three varietals at the controlled temperature of 28°C in stainless-steel vats for 10 days. The post-fermentative maceration on the skins continued for another 2 weeks.

Ageing: After completing the malolactic fermentation the three varietals were aged for 12 months in 1st and 2nd passage French oak barrels

Alcohol content: 14.5% vol.

SENSORY PROPERTIES

Color: Ruby red.

Aroma: The impact is intense, complex and fruity. The bouquet initially delivers the intense notes of mature fruit, such as cherries, plums and small black berries that are typical of Sangiovese. Then it fades into hints of cloves and cinnamon. The notes typical of Cabernet Sauvignon and Merlot are perfectly integrated with the Sangiovese.

Tasting profile: At the palate it is full-bodied, harmonious and characterized by the finesse of its silky tannins. The taste is exalted by a remarkable pleasantness and a texture in which each varietal adds its own distinctive trait. The finish is incredibly fresh and persistent, with an aftertaste of mature black berry fruit and tamarind.

FIRST VINTAGE: 1997.