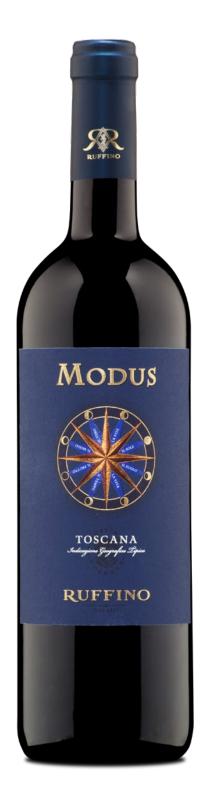


## **MODUS**

## TOSCANA IGT





lineyards

The grapes used to produce Modus, come from the Poggio Casciano Estate in the Chianti hills, near Florence.

**Soil**: abundant in clay, limestone and a small percentage of silt.

**Altitude**: variable from 290 to 450 meters above sea level.





(Jrape varieties

44% Sangiovese, 37% Cabernet Sauvignon and 19% Merlot



fintage 2018

A warm and dry season with particularly high temperatures during the summer that led to a slightly earlier harvest and good ripening of the grapes.

First vintage: 1997



/inification 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 aging in French barriques for about 12 months.

Bottle ageing: a minimum of 3 months

Alcohol content: 15%



fasting notes

Color: intense ruby red.

**Aroma**: 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?

- Modus is a Latin word which means "method" and with this wine Ruffino reinterprets the concept of Supertuscan wine: contemporary way of expressing Tuscany.
- The story of Modus begins at the Poggio Casciano Estate in the mid-90s, thanks to its large variety of sun exposures and types of soil, along with the area's various microclimates.
- First introduced in 1997, Modus routinely gains exceptional acclaim from the top wine critics worldwide, such as the presence in Top100 by Wine Spectator in 2010.