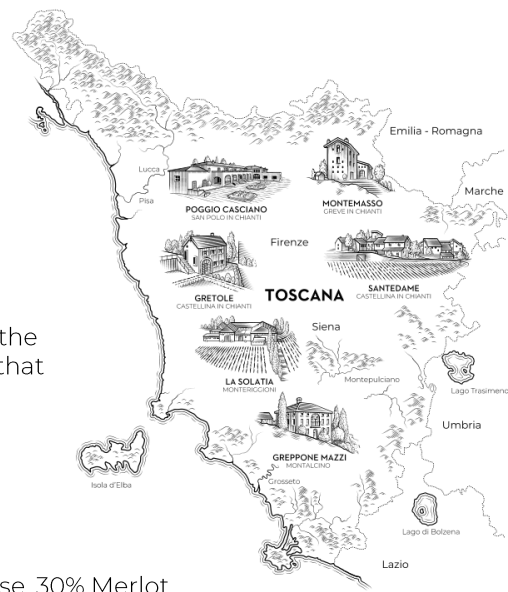


Il Leo

CHIANTI SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

The grapes used to produce this wine come from the best vineyards in the Tuscan hills. Altitude: 250-350 m. Soil: abundant in galestro, a gray rock that characterizes most of the soil in Tuscany



GRAPE VARIETIES: 70% Sangiovese, 30% Merlot, Cabernet Sauvignon and other complementary grapes

AGEING TYPE: stainless steel vats, concrete

TASTING NOTES

Color: ruby red

Aromas: generous and bold bouquet with fruity plum and floral violet notes, followed by white pepper overtones

Tasting profile: intense and medium-bodied wine with elegant tannins. Medium-long finish reminiscent of fresh plums. The wine lends itself perfectly to being enjoyed solo or paired with any meal, from soups to meat and cheese.

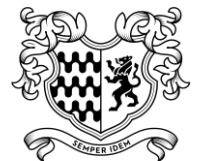
VINIFICATION AND AGEING

The alcoholic fermentation and maceration aided by pumpover take place in temperature-controlled stainless steel tanks for approximately 15 days. After malolactic fermentation, the wine ages in temperature-controlled stainless steel tanks and concrete for several months before being bottled.

WHY?

- The name is a tribute to the two founders, Ilario and Leopoldo Ruffino, who established a winery in 1877 and contributed to the export of Chianti worldwide. Ruffino was one of the first companies to use the Chianti Superiore appellation after its reintegration in 1966.
- Versatile and easy to pair, it matches well with plenty of traditional Tuscan recipes, such as pasta with meat sauce, and international foods, especially spicy flavors.

FIRST VINTAGE: 2000



RUFFINO
1877