

# IL LEO

## CHIANTI SUPERIORE DOCG



### Vineyards

The grapes used to produce this wine come from the best vineyards cultivated in the Tuscan hills.

**Soil:** abundant in galestro, a gray rock that characterizes most of the soil in Tuscany.

**Altitude:** variable from 250 to 350 meters above sea level.



### Grape varieties

>=70% Sangiovese + other Chianti grape varieties  
(Ampelographic Base - Chianti DOCG Production Guidelines Art.2)



### Vintage 2019

A good vintage with a great ripening and picking season.

**First vintage:** 2000



### Vinification and ageing

The alcoholic fermentation and maceration aided by pumpover takes 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.

**Bottle ageing:** 3 months

**Alcohol content:** 14%



### Tasting notes

**Color:** ruby red.

**Aroma:** generous and bold bouquet with fruity plum and floral violet notes, segued by white pepper overtones.

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



### Why?

- The name "Il Leo" is an ideal tribute to the two founders Ilario (Il) and Leopoldo (Leo) Ruffino, that established the winery in 1877 and contributed to the consideration of Chianti wines in the world.
- Ruffino was one of the first companies to embrace the Chianti Superiore denomination after its reintegration in 1966. Chianti Superiore Docg requires the use of production like Chianti Classico.
- The grapes come from vineyards in two of the most sought-after areas in Chianti: Arezzo hills and the environs of Monteriggioni. Hot, dry summers with swings in temperature from day to night ensure the perfect ripening of the grapes and their aromas.

