

# MODUS

## TOSCANA IGT



### *Vineyards*

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.



### *Grape varieties*

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



### *Vintage* 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



### *Vinification 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%



### *Tasting 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.

