



RUFFINO

DAL 1877

MODUS TOSCANA IGT

VINTAGE: 2015

GRAPE VARIETIES:

34% Sangiovese, 33% Cabernet Sauvignon, 33% Merlot

VINEYARDS:

Grape sourcing: Ruffino's Poggio Casciano estate

Soil: Hilly with poor, rocky, clay soils

Microclimate: Variable with good diurnal temperature swings, especially during summer

Growing system: Cordon trained

Vine density: 10,000 per acre

Age of vineyards: Recently planted

VINIFICATION AND AGING:

Harvest: Only the best grapes are used, selected through several passages in the vineyards to ensure optimal ripeness when picked and then sorted again prior to pressing. The 2015 harvest started during the first week of September with the Merlot, followed by the Sangiovese at the end of September, and lastly the Cabernet Sauvignon in early October. Yield was 12 tons per acre.

Fermentation: Each varietal was vinified independently, fermenting in temperature-controlled stainless-steel vats at an average temperature of 82°F for 10 days. The wine was then allowed to macerate on the skins for another 2 weeks.

Aging: After completing malolactic fermentation, the 3 varietals were blended and aged for 12 months in French oak barrels of first, second, and third use.

Alcohol content: 14.5% by volume

SENSORY PROPERTIES:

Color: Ruby red

Aroma: Intense, complex, and fruity. Initial aromas of mature red and black fruits, such as cherries, plums, and small blackberries typical of Sangiovese, are complemented by hints of spices, sweet tobacco, and refined balsamic notes on the finish.

Tasting profile: Full bodied and harmonious with the modern Super Tuscan finesse and style, this wine is rich with silky tannins and flavors of mature blackberry fruit and vanilla.

FIRST YEAR OF PRODUCTION: 1997



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