



IGT TOSCANA rosso “Lèonus”
Vintage: 2024

<u>REGION:</u>	Tuscany
<u>APPELATION:</u>	IGT Toscana rosso
<u>GRAPES:</u>	Sangiovese 85%, 10% Merlot, 5% Cabernet Sauvignon
<u>PRODUCTION ZONE:</u>	MONTALCINO vineyards on North-East zone of Montalcino
<u>CULTIVATION SYSTEM:</u>	Cordon spur
<u>HARVEST</u>	All by hand to have the best selection of grapes
<u>N°of VINE for HECTAR:</u>	n. 5.000
<u>GRAPES FOR HECTAR:</u>	7000 kg
<u>N°BOTTLES:</u>	n. 60.000
<u>FERMENTATION:</u>	Fermentation with maceration for 4-5 days in stainless steel vats. Controlled temperature 26-30°C. Selected yeasts
<u>AGEING IN OAK BARREL:</u>	5 months in big barrels of Slavonian oak

- ☐ Alcohol Content: 13,00 %
- ☐ Residual Sugar: 1 g/L
- ☐ pH: 3,53
- ☐ Total Acidity: 6,10 g/L

Winemaker's Notes: The Cortonesi Lèonus Toscana rosso is a multifaceted wine with aromas of fresh flowers, red cherries, citrus and licorice. Medium- to light-bodied with very good elegance, velvety tannins, supple fruit and super-refreshing, subtle acidity. Drink and enjoy now!