



**WINE DATA**

Producer  
Cortonesi – La Mannella

Region  
Montalcino, Tuscany  
(IGT)

Country  
Italy

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Wine Composition

85% Sangiovese,  
10% Merlot,  
5% Cabernet  
Sauvignon

Alcohol  
13.8%

Total Acidity  
6.10 g/l

Residual Sugar  
.8 g/l

pH  
3.55

**DESCRIPTION**

A pleasant red with berry, light chocolate and hazelnut character. Medium body, firm tannins and a fresh finish.

**WINEMAKER NOTES**

Our Lèonus vineyards are nested in the north-east part of Montalcino—an area where great Brunello di Montalcino crus are born. Like all great Super Tuscan wines, Lèonus captures the essence of Tuscany. This artisan Super Tuscan wine is a rigorous hand selection of the finest grapes of Sangiovese from Montalcino blended with Cabernet Sauvignon and Merlot. This hand-crafted blend gives birth to our Super Tuscan or as we like describing it as our Super Montalcino Lèonus.

The vineyards are 20 to 25 years old—at the fullest of their qualitative potential. The harvest takes place slightly earlier than the harvest of the Rosso di Montalcino and Brunello di Montalcino grapes. This slightly earlier harvest is to preserve the finesse and elegance of the wine and not to over extract body and structure. Lèonus is a soft tannin wine with silky smooth characteristics, capable of being versatile in its consumption, but always maintaining the amazing characteristics of Sangiovese di Montalcino.

**SERVING HINTS**

This wine is a perfect accompaniment for caprese salad, pizza, salumi, burgers and aged cheeses.