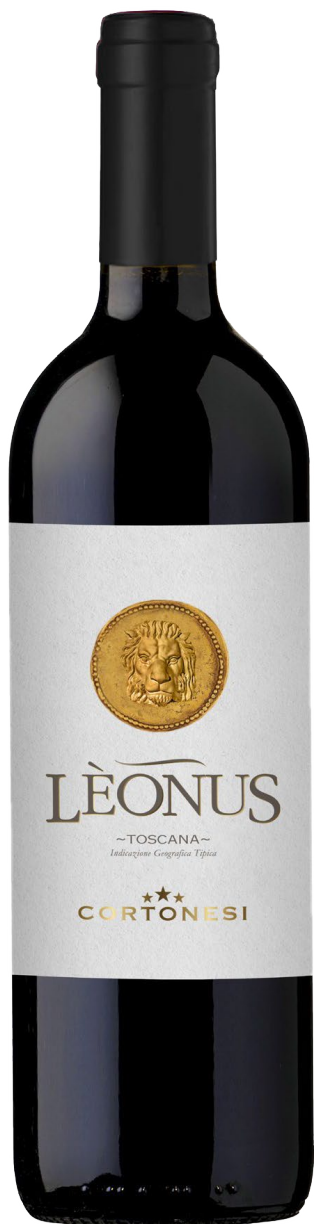


CORTONESI LÈONUS TOSCANA IGT 2024



Montalcino, Tuscany IGT



TASTING 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.

VITICULTURE: Lèonus Toscana is sourced from vineyards in the northeast zone of Montalcino, an area known for some of the region's most distinguished Brunello crus. The vines, averaging 20–25 years of age, are trained using a cordon spur system and planted at a density of approximately 5,000 vines per hectare, with yields of about 7,000 kilograms per hectare.

This artisan Super Tuscan is crafted from a rigorous hand selection of Sangiovese from Montalcino, blended with Cabernet Sauvignon and Merlot. Harvested entirely by hand and slightly earlier than Rosso and Brunello to preserve finesse and elegance, the wine offers soft tannins, a silky texture, and a balanced expression that highlights the character of Sangiovese while maintaining approachability and versatility.

VINIFICATION: Fermentation takes place in stainless steel vats with 4–5 days of maceration at controlled temperatures of 26–30°C using selected yeasts. The wine is then aged for five months in large Slavonian oak barrels to enhance structure and balance while preserving freshness.

FAMILY: Brunello di Montalcino has been called “The King of Wines” and this “king” is what Cortonesi specializes in. The Cortonesis established La Mannella in the '70s, covering 138 acres in one of the most storied areas of the entire region of Montalcino, but only 19 of those acres are dedicated to producing a world-class Brunello. They started commercially selling their wine in 1985. And today, the wines are in the more-than-capable hands of Tommaso Cortonesi, a third-generation winemaker.

The first vintage of Cortonesi's Brunello came in 1990, which took advantage of the rocky, well-drained soils of the vineyard site, ensuring a long-aging wine. Modern technological advances, too, go a long way in producing outstanding wine.

PRODUCER: Cortonesi

REGION: Montalcino, Tuscany IGT

GRAPE(S): 85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon

ALCOHOL: 13%

RESIDUAL SUGAR: 1 g/L

pH: 3.53

TOTAL ACIDITY: 6.10 g/L