



NOBILO



SAUVIGNON BLANC - ICON COLLECTION

Nobile Icon Sauvignon Blanc represents the pinnacle of our winemaking sourcing from our “Favourite” vineyard in the Awatere valley of Marlborough. The style of wine is focused on bright fruit intensity and balance.

TASTING NOTES

Complex aromatics ranging from citrus zest and ripe, tropical fruit to flinty minerality. Citrus zest and mineral notes lead to a mid-palate filled with intense passion fruit and white flower flavor. This concentration carries through to a strong finish.

FOOD PAIRING

A fantastic complement to seafood dishes such as freshly prepared oysters, prawn and lemon skewers, steamed mussels, or pan-seared monkfish with fresh asparagus.



ROSA REGALE

Festive cranberry in color with a haunting, aromatic bouquet with hints of raspberries, strawberries, and rose petals. A fresh raspberry taste, with crisp acidity, enticing the palate with an initial softness, graduating to a round, clean, dry finish.



ROSA REGALE BRACHETTO D'ACQUI DOCG

Since the times of Cleopatra, Rosa Regale has been love at first sip. Legend has it that both Julius Caesar and Marc Antony presented Cleopatra with several wine skins filled with Rosa Regale, Cleopatra's favorite. The empress then had her lovers drink the wine in order to unleash their passion, and the rest is history.

SOIL

Rocky, calcareous with tufaceous marl. Optimum midday exposure.

PRODUCTION TECHNIQUE

Rosa Regale is produced using the Charmat process, fermentation with brief skin contact, filtration and storage at 32°F, followed by refermentation in stainless-steel vats, and isobaric bottling.

BOUQUET

Aromatic with hints of raspberries, strawberries and rose petals.

TASTE

Fresh raspberries, with crisp acidity, enticing the palate with an initial softness, graduating to a clean and dry finish.

FOOD PAIRING

A unique and festive sparkling wine and a seductive aperitif. Pairs well with seafood, cheeses, spicy fare and chocolate. Serve chilled.

ORIGIN

Acqui Terme,
Piedmont, Italy

VARIETIES

100% Brachetto d'Acqui

ANALYSIS

Alcohol	7% Vol
Total Acidity	7 g/l
Residual Sugar	102 g/l

SIZE(S)

750ml	0 80516 16644 5
187ml	0 80516 16639 1

PACK(S)

750ml	6pk
187ml	24pk

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 2019

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.






SIMI
VINT. 2013
Sonoma County
PINOT NOIR

SIMI. SYNONYMOUS WITH SONOMA COUNTY.

Two brothers who immigrated to Northern California in the mid-1800s saw promising similarities between Sonoma County and their native Tuscany, where wine had been made for centuries. In 1876, they founded SIMI Winery. Today, we claim the honor of having been in continuous operation longer than any other winery in Sonoma County, and we still make wine in the stone cellar built by the Simi brothers in 1890.

VINEYARDS

Our 2013 Pinot Noir comes from three prestigious Sonoma County appellations where morning fog is slow to lift and evenings are quickly cooled by the Pacific Ocean—precisely the growing conditions favored by this grape variety. Each sub-appellation produces fruit with distinct Pinot Noir qualities. Carneros and Sonoma Coast sources fruit from the Sangiacomo and Hendricks Vineyards, while Dutton Vineyard provides fruit from the Russian River Valley.

Sonoma Coast (41%): Coastal vineyards deliver depth, acidity, and concentration with raspberry and cranberry fruit.

Carneros (36%): Fruit from this cool region gives focus, balance, structure, purity, and notes of red cherry and dried flowers.

Russian River Valley (23%): The slightly warmer Russian River Valley offers concentration, richness, texture, generosity, and spice highlighted by plum and black cherry fruit.

VINTAGE 2013

2013 was a great growing season for Pinot Noir. A wet spring with rains stopping just at flowering set up an extended ripening season with moderate temperatures 80–94°F during the day. Foggy mornings and cool nights gave way to a slow, gentle ripening on the vines, providing full fruit expression and maintaining brilliant minerality and acidity.

We harvested the grapes for this 2013 Pinot Noir by hand, starting on the morning of September 5 and ending September 21. The Brix at harvest ranged from 23.0 to 25.8 degrees, absolutely perfect for making a Pinot Noir with the structure and weight we desire.

WINEMAKER NOTES

Color: Ruby hue with a bright edge.

Aroma: A little brooding. Dark, sweet spices of pepper and nutmeg mingle with lifted hints of ginger and smoke. Deep fruit notes of spiced poached pears, dark cherry, plum, and cranberry interlace with savory notes of gingerbread, sage, and fire-toasted oak. An elegant and enticing combination of dark fruit, earthy notes, and spice, with depth and intrigue.

Flavor: Darker notes than previous vintages, but maintaining the bright, lifted acidity that pairs well with food. Holiday spices of sage, nutmeg, bay, and ginger. Very savory and lush, indicative of the vintage. Nicely structured with dark cherry, cranberry, and some peppery spice on the finish.

Food Pairings: Our philosophy is to produce a Pinot Noir that is fruit forward and well balanced, pairing beautifully with simple, rustic food. This wine is marvelous when paired with savory dishes like pastrami with braised cabbage, spaghetti with tuna, tomatoes, capers, garlic and olives, risotto with wild mushrooms, duck confit with kale, and roasted potatoes in thyme and red wine sauce.

WINEMAKERS: Susan Lueker,
Megan Schofield

VINTAGE: 2013

VARIETAL COMPOSITION:
100% Pinot Noir

APPELLATION: Sonoma County

FERMENTATION: 100% stainless steel,
secondary malolactic fermentation

AGING: 10 months in French oak

COOPERS: François Frères, Mercury,
Gillet, and Damy

TOTAL ACIDITY: 5.6 g/L

pH: 3.69

ALCOHOL: 14.5%

BOTTLING DATE: September 2014

RELEASE DATE: February 2015

CASES PRODUCED: 11,912

Sonoma County

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