



Red Wine
Sangiovese
Sustainable
Dry
Light Bodied
750ml
14% alc./vol



Cortonesi Lèonus IGT Toscana 2019

Tuscany, Italy

91 Points - Wine Align

90 Points - James Suckling

\$21.95 per bottle (\$263.40 per case)

12 bottles per case

QUANTITY

-	1	+
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ADD TO CART

Fresh & Juicy

The Cortonesi family has owned the La Mannella farm in Montalcino for decades and are devoted to the production of Brunello di Montalcino.

This wine, Lèonus, is a humble but mighty Toscana IGT made from grapes that are in fact declassified Brunello grapes, from vineyards in Montalcino.

It is one of the best value wines from the area. This Rosso Toscano is juicy and fresh. Full of red cherries and dark berries on the nose, with a delicate astringency on the palate. It has such a great balance and it drinks so well that it's the perfect everyday wine.

This wine pairs brilliantly with dishes prepared with tomato sauce and herbs, such as lasagna or pizza. It's also great with antipasti (olives, cured meats, pecorino cheese), and simply roasted meats or chicken.

About the Winery

Cortonesi

The “La Mannella” farm, owned by the Cortonesi family, covers a surface of 56 hectares (138 acres), eight (19 acres) of which are especially devoted to the production of “Brunello di Montalcino”. Its wine-making activity started at the beginning of the seventies, and its vineyards are placed in one of the most valuable areas of the region, both north and south-east from Montalcino.



The Cortonesi family has been making wine since the 1970's however at the time the wine was simply for family, friends and neighbours enjoyment. In 1985 they began to offer their wines commercially. It is strictly a family business, and works according to tradition, while also employing modern technologies that help to enhance the quality of the wines made. Tommaso, in his early 30s, is the third-generation winemaker at the winery that was started by his grandfather. The favorable location of its vineyards, and the rocky soil where they are planted, all contribute to the making of a deep and elegant Brunello. Tommaso says “I’m a lucky man who has been given the opportunity to realize my dream and continue my family’s efforts making wine in the land where I was born.”

Press Reviews

Wine Align

91 Points - David Lawrason

This has become a personal favourite, offering lots of Italian character for the money. It nicely straddles being both juicy and structured. The nose is lifted with currant/raspberry fruit, fresh herbs/rosemary, rose-like florality and modest oak. It is medium bodied, smooth yet lively with easy tannin and a slightly bitter finish. Excellent length. Tasted December 2020.

91 points - Michael Godel

From Tommaso Cortonesi in the northeastern part of Montalcino at La Mannella beneath the village and the youngest vines deciding the fresh, high acid, sparked, spirited and lively sangiovese. No secret that the 2019 vintage will deliver top quality Rosso do Montalcino and fast forward three further years even finer Brunello. Goes to show and equate that IGT Rosso as here will rarely acquiesce this level of fortune. And so here is your portal into the territory, with a modicum of structure as well so wait eight more months to get your fill. Drink 2021-2024. Tasted December 2020.

90 points - John Szabo, MS

This is bold, fruity, dark fruit and cassis-scented sangiovese from Montalcino (young vines) that over-delivers in the price category. I love the immediate juiciness, the plump and ripe fruit, the absence of oak influence, the light, dusty tannins, and the surprisingly good length. This is an infinitely drinkable vintage for this wine, one that should win a lot of friends. Tasted December 2020.

James Suckling

90 Points

A fruity, lively red with cherry, light chocolate and walnut character. Some bark, too. Medium body, light tannins and a vibrant finish. Drink now.

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Must be 19 years of age or older to purchase