



Summus

Toscana IGT

2019

VARIETIES

Cabernet Sauvignon 60%, Sangiovese 33%, Syrah 7%

DESCRIPTION

An intense and deep Supertuscan that represents very well the potential of the three vines that compose it.

The growing season of the 2019 vintage was characterized by an extraordinary cold in the months of April and May which delay the vegetative development, which was subsequently recovered, thanks to a hot and dry period. The sunny months of August and September allowed an optimal ripening of the grapes. 2019 is a harvest characterized by a high quality and intense territorial personality that gave us very structured and flavor wines.

Very intense ruby red colour, young fruity hints combined with complex notes of jam, spices, tobacco and light coffee. In the mouth, a strong structure, with important and sweet tannins. Persistent aromas and long finish.

Long aging wine that perfectly pairs with rich and savory first courses and meat dishes

TECHNICAL NOTES



Soil: various types, from sandy clay sediments with abundant pebbles and well-draining to calcareous clay soils that tend to retain humidity.



Trellising System: spurred cordon – Banfi alberello
Vine Density: 4200 vines/ha.
Hectar Yield: 60 q/ha.



Fermentation: in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks Horizon
Aging: in 350 liter French oak barrels (350 l) for around 24 months



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced 1985



AVAILABLE FORMATS:
0,75 l - 1,5 l - 3l - 6l - 12l