



Cum Laude

Toscana IGT

2017

VARIETIES

Cabernet Sauvignon, Merlot, Sangiovese, and Syrah from Estate vineyards.

DESCRIPTION

A captivating Supertuscan that joins the four red varieties, selected as the best in the history of Banfi for our vineyards in Montalcino.

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

Intense mauve red color. On the nose the scent is characterized by hints of red fruits and cherry, accompanied by spicy notes of licorice and pepper. In the mouth, the structure is broad, with sweet and powerful tannins. Balanced with a persistent finish. The wine has a great aging potential.

Perfect pairing with soups, as well as red and white meats.

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
Planting Density: 4200 vines/ha.
Yield: 60 q/ha.



Fermentation: in temperature-controlled (25-30°C) in *Horizon* hybrid French oak and stainless-steel tanks
Aging: a brief wood passage – the Sangiovese in barrels (60 hl. and 90 hl.) and the other varieties in barriques of 350 lt.



Alcohol: 14,5%



Suggested serving temperature: 16-18°C



First vintage produced: 1999



AVAILABLE FORMATS:
0,75 l - 1,5 l