



Summus

Toscana IGT

2016

VARIETIES

Sangiovese (Poggioni vineyard) 42%, Cabernet Sauvignon (Marrucheto vineyard) 35%, Syrah (Belvedere vineyard) 23%

DESCRIPTION

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

The mild winter accelerated the start of the growing season, then brought back to normal by frequent rains in the spring. Then, in the summer, the temperature ranges between day and night have created the optimal conditions for the grapes ripening. Thanks to the careful work in the vineyard and in the cellar, it was possible to obtain excellent grapes quality.

The result is a wine characterized by varietal aroma; The intense fruit hints are accompanied by notes of jam, spices, coffee and tobacco. Large and elegant structure with exponent and sweet tannins.

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) and casks (60 hl – 90 hl) for about 18-24 months



Alcohol: 14,5%



Suggested serving temperature: 16-18°C



First vintage produced: 1985



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