



Summus

Toscana IGT

2015

VARIETIES

Sangiovese, Cabernet Sauvignon and Syrah

DESCRIPTION

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

The mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

The result is a wine characterized by a very intense aroma of ripe fruit and plum and cherry jam, accompanied by notes of vanilla, coffee and tobacco. Large, important and elegant structure.

Long aging wine perfect with first courses of meat, such as spaghetti with white meat sauce or with vegetables based on vegetables, such as stuffed tomatoes or vegetable ratatouille.

TECHNICAL NOTES



Soil: with sandy clays and rounded pebbles



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 French oak barriques (350 liters) for 20 months



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



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