



Summus

Toscana IGT

2017

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.

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.

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

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: 15.5%



Suggested serving temperature: 16-18°C



First vintage produced: 1985



AVAILABLE FORMATS:
0.75 l - 1.5 l - 3l - 6l