



Summus

Toscana IGT

2018

VARIETIES

Cabernet Sauvignon 45%, Sangiovese 35%, Syrah 20%

DESCRIPTION

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

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

Very intense colour, young fruity hints combined with complex notes of jam, spices, tobacco and 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 about 18 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.