



Cum Laude

Toscana IGT

2004

VARIETIES

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

DESCRIPTION

The year began with regular vegetative activity, characterized by good spring precipitation that helped replenish the water table. The summer, compared to the last few past ones, was cooler and, what is more important, temperature ranges between day and night were much higher. In particular, the latter aspect benefited a more gradual and balanced ripening than in 2003.

The excellent insolation, good water and thermal availability resulted in perfect sugar and polyphenolic ripening, so that at the time of harvest the skins were sufficiently soft and available to release color; the large temperature ranges between night and day favored the synthesis of varietal aromas.

Very deep mauve red color; the nose is very complex, sweet, with notes of plum and cherry jam, and with a very important presence of licorice and tobacco; the body is of considerable thickness, consisting mainly of sweet tannins. Great aging potential.

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 steel fermenters with maceration at 24-26°C until the last 2 days of alcoholic fermentation.
Aging: in French oak barrels (60 and 90 hl.) and barriques of 350 liters for 12-14 months. Appropriate bottle aging follows.



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1999



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