



Cum Laude

Toscana IGT

2006

VARIETIES

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

DESCRIPTION

The right spring rains replenished the water tables well so that during the hot summer months the plants suffered no water stress. Very warm July provided the conditions for excellent ripening, which was followed by an August with very good temperature ranges between day and night. Conditions during the harvest period were exceptional.

The cooler-than-normal summer extended the vegetative cycle of the vines, which were able to ripen more gradually and more harmoniously, so as to favor greater aromatic expression than usual.

Deep, intense mauve red color; very fruity bouquet with notes of plum jam and blackberry, as well as more complex hints of vanilla and licorice. The body is ample, with important and enveloping tannins. Very balanced and endowed with great elegance and harmony.

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