



# Cum Laude

Toscana IGT

2007

## VARIETIES

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

## DESCRIPTION

The season, thanks to the mild winter, started very early with a significant advance in spring awakening. Extraordinary rainfall in late May and early June replenished the water table so that the exceptional mid-July heat wave did not adversely affect the vines. The harvest began about a week earlier than usual and took place throughout September and mid-October without hindrance of any kind, in an early autumn of rare atmospheric beauty.

Excellent weather conditions favored optimal ripening of all individual varieties, which in the blend express their characteristics to the fullest.

The color is a very deep mauve red; fruity on the nose, with spicy notes of licorice, pepper and, on the finish, an elegant hint of leather. On the palate, the structure is firm and full, with tannins that are sweet and powerful at the same time, giving us a balanced and persistent wine. Particularly suitable for long aging in the bottle.

## 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:** 14,8%



**Suggested serving temperature :** 16-18°C



**First vintage produced:** 1999



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