



# Cum Laude

Toscana IGT

2008

## VARIETIES

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

## DESCRIPTION

The growing season began somewhat late, but the later stages were also delayed by above-average rainfall in May and June. The temperature was also cooler than normal until mid-July. By mid-August hail did severe damage to numerous vineyards leading to a significant drop in production. All these circumstances combined with a decidedly cold September resulted in a slippage forward in harvest time by almost two weeks.

Vintage with very warm aromas, and extremely sweet structure.

Ruby red, intense and very deep; very fruity, sweet with notes of jam, but also more complex, of pepper, and tobacco; the body is very powerful, extremely concentrated, the texture is dense and compact; endowed with excellent aptitude for medium - long aging, but already enjoyable as of now.

## 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