



Cum Laude

Toscana IGT

2009

VARIETIES

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

DESCRIPTION

The growing season began at the usual times, and spring was characterized by a very rainy May and June; temperatures in June and the first week of July were very cool and well below seasonal averages; from mid-July temperatures began to rise until they became torrid in August; however, nights were relatively cool and this benefited the quality of the grapes immensely, both in aromas and polyphenol synthesis. September sunny and dry with warm temperatures.

Very important red vintage, one of the most favorable.

Intense, deep red; complex, spicy, expressing itself after a short time in the glass with notes of pepper but also licorice, cherry jam and plum. Important, almost sumptuous structure, big and elegant, warm and enveloping. Intense and long finish in the mouth.

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: 14.4%



Suggested serving temperature : 16-18°C



First vintage produced: 1999



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