



Cum Laude

Toscana IGT

2010

VARIETIES

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

DESCRIPTION

The growing season began with a slight delay, and the spring was characterized by a very rainy May and June; June temperatures were very cool and well below seasonal averages; from the beginning of July temperatures began to rise until they became torrid in the second week of the month; August saw temperatures drop again and nights were very cool, and this benefited the quality of the grapes immensely, both in aromas and in maintaining organic acids. From mid-August throughout September and October there was very little rainfall, facilitating harvesting operations.

The 'lowering of temperatures during August favored greater aromatic synthesis giving rise to intense aromas.

Intense red; complex, spicy aroma with notes of licorice, cherry and small red fruits. In the mouth the structure is broad and enveloping with an excellent finish, long and persistent.

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: 14,2%



Suggested serving temperature : 16-18°C



First vintage produced: 1999



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