



Cum Laude

Toscana IGT

2011

VARIETIES

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

DESCRIPTION

The growing season began on the usual schedule, and spring was characterized by mild and dry April and May; cool and rainfall-free June; sunshine until the second decade of July and then followed copious rainfall with consequent lowering of temperatures; cool beginning of August but from the middle of the month an anticyclonic area of African origin took over, resulting in torrid temperatures well above the average for the period, which lasted for two weeks; the consequence was heavy water stress that accelerated ripening times. September and October sunny and dry with very warm temperatures.

The warm weather in the final part of August contributed greatly to a more important structure and aromatic profile with richer veretal expressions.

Intense mauve red color ; extremely rich in fruit and spice with notes of plum jam as well as hints of vanilla and licorice.

The body is broad and enveloping with sweet but important tannins. 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