



# Cum Laude

Toscana IGT

2012

## VARIETIES

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

## DESCRIPTION

The growing season began in the usual time, and spring was characterized by mild and dry April and May; cool and rainfall-free June; sunny July, with temperatures in the normal range, which rose above 40°C from Ferragosto for the next ten days; and sunny September with temperatures falling within seasonal averages.

Very hot vintage that favored concentration of structure rather than freshness of aromas, yet surprising varietal typicity.

Very deep red; complex, rich, sweet, with notes of jam, pepper, and tobacco; body is very powerful, extremely concentrated with soft tannins, the result of the dry year: excellent aptitude for medium - long aging.

## 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