



# Cum Laude

Toscana IGT

2013

## VARIETIES

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

## DESCRIPTION

The growing season began substantially late; spring was characterized by very rainy months; June temperatures were cool and well below seasonal averages; from the beginning of July temperatures began to rise, without reaching the levels of the previous two vintages; August and the first two weeks of September were hot and dry, but ripening although delayed by about two weeks was sustained by the water reserves of the previous months. The nights of the summer months were characterized by cool temperatures, contributing to the quality improvement of the grapes, both in aromas and in the maintenance of organic acids. Since the end of September, rainfall has been abundant, making the harvesting operations of late varieties complicated without, however, affecting the health status of the vineyards.

Non-hot vintage that led to a gradual and harmonious ripening of the grapes so as to favor varietal characteristics and freshness of aromas.

Deep red, with an aroma of blackberry and plum jam, hints of tobacco and coffee; powerful yet soft structure, balanced and persistent, with light notes of vanilla and licorice. Suitable 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:* 13,6%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1999



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