



Cum Laude

Toscana IGT

2015

VARIETIES

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

DESCRIPTION

A captivating Supertuscan that combines the four red varieties selected in the history of Banfi come the best for our vineyards in Montalcino.

The mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

The result is an austere and intriguing wine, with distinctly fruity and spicy fragrances. The aromas of licorice and pepper are accompanied by a slight hint of leather. In the mouth it is balanced, with sweet tannins and persistent hints.

Long aging wine pairs excellently with soups, as well as red and white meats.

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%



Suggested serving temperature : 16-18°C



First vintage produced: 1999



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