



# Cum Laude

Toscana IGT

2016

## VARIETIES

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

## DESCRIPTION

A captivating Supertuscan that joins the four red varieties, selected as the best in the history of Banfi for our vineyards in Montalcino.

The mild winter, with regular rainfall, encouraged an early bud break. The spring was rather wet with a drop in temperatures at the end of April, which slowed down the growing season, bringing it back to the standard. From mid-June, and throughout the month of July, there was a gradual rise in temperatures. In August, the excellent temperature range and sporadic rain allowed for the perfect ripening of the grapes. In September, the temperatures were quite high with an excellent temperature range. Mid-month, a few days of abundant rain risked compromising the harvest result, but the sudden improvement of the weather during the following days, the technical and cultivation interventions carried out in the vineyards and the careful selection of the grapes (both in the vineyard and in the winery) allowed to harvest the grapes at their best expression.

A wine with an excellent potential. On the nose the scent is characterized by hints of red fruits with intense cherry tones, accompanied by spicy notes of licorice and pepper. Broad structure, with sweet and powerful tannins, very balanced with a persistent finish.

Long aging wine, a perfect pairing 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:* a brief wood passage – the Sangiovese in barrels (60 hl and 90 hl) and the other varieties in barriques of 350 lt.



*Alcohol:* 14%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1999



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

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