



Cum Laude

Toscana IGT

2020

VARIETIES

Cabernet Sauvignon, Merlot, Sangiovese, 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 temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

Intense mauve red color. Red fruits, cherry and small fruits emerge on the nose, accompanied by well balanced spicy notes of licorice and pepper. In the mouth, the structure is broad, with sweet and powerful tannins. Balanced with a persistent finish. The wine has a great aging potential.

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:
0.75 l. - 1.5 l