



Cum Laude

Toscana IGT

2021

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 winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

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 – Sangiovese in casks (60 hl and 90 hl) and the other varieties in barriques of 350 lt, of French oak.



Alcohol: 14.5%



Suggested serving temperature : 16-18°C



First vintage produced: 1999



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