



# Cum Laude

Toscana IGT

2022

## VARIETIES

Merlot, Cabernet Sauvignon, Petit Verdot, 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 growing season has started as usual after a typical winter period in our areas with minimum temperatures below zero during the first three months of the year. The sprouting occurred a few days earlier. The first four months of the year were less rainy than usual with about 170 millimeters from January to April.

In spring, the climate was dry, with temperatures a few degrees above the seasonal average, especially in May.

In summer, the lack of rain and the hot temperatures marked the months of June, July and much of August. In the red varieties, thanks to the rains of late August and early September, there was no dehydration of the grapes and good temperature ranges favored a beautiful aromatic synthesis and preserved acidity. The harvest of Merlot, the earliest variety of this blend, began on September 2nd, while the later Petit Verdot ended the harvest on September 29th.

It has an intense mauve color. On the nose, red fruits, cherry, and small fruits emerge, 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 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°C until the last 3 days of alcoholic fermentation.  
*Aging:* a brief wood passage in French oak barrels of 350 liters.



*Alcohol:* 14.5%



*Suggested serving temperature:* 16–18°C



*First vintage produced:* 1999



AVAILABLE FORMATS:  
0.75 l - 1.5 l