



Summus

Toscana IGT

1985

VARIETIES

Sangiovese, Cabernet Sauvignon and Pinot Noir

DESCRIPTION

An intense and deep Supertuscan that represents very well the potential of the three vines that compose it.

Ideal spring conditions were followed by a very hot summer, with a drought lasting through the harvest. As a result, the grapes were very concentrated, though in some cases with immature tannins. The wines bear great structure and body

Long aging wine perfect with first courses of meat, such as spaghetti with white meat sauce or with vegetables based on vegetables, such as stuffed tomatoes or vegetable ratatouille.

TECHNICAL NOTES



Soil: with sandy clays and rounded pebbles



Trellising System: spurred cordon – Banfi alberello

Vine Density: 4200 vines/ha.

Hectar Yeald: 60 q/ha.



Fermentation: in temperature-controlled stainless-steel tanks

Aging: passage in wood for 18 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



AVAILABLE FORMATS:
0,75 l. - 1,5 l. - 3l. - 5l.