



Summus

Toscana IGT

1986

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.

Rainy, cool weather persisted through spring into early summer, but good weather returned for end of summer into harvest period. These unbalanced conditions brought a delay to the harvest, with uneven results.

A very seductive wine!

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.