



# Summus

Toscana IGT

1990

## VARIETIES

Sangiovese, Cabernet Sauvignon and Syrah

## DESCRIPTION

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

Good rainfall in early summer prevented any water-stress from the hot summer and fall that followed. Perfect maturation with high sugar content and physiologically mature tannins.

A wine of tremendous aging potential!

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.