



Summus

Toscana IGT

1993

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.

Although the summer was long and warm, a few showers prevented any drought problems, favoring a perfect maturation of the grape.

A wine of delicious harmony!e.

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:
0.75l. - 1.5l - 3l. - 5l.