



Summus

Toscana IGT

1994

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.

Nice Spring, with both good temperatures and rainfall. Very hot and dry summer that caused some water stress. The rainfall in early September did not affect harvest.

Very early racking to the new barrels contributes great harmony to the 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. - 3 l. - 5 l.