



# Summus

Toscana IGT

## 1995

### 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, temperatures throughout spring. Cool, rainy August was followed by perfect conditions towards end of September, yielding ideal results for the later maturing varieties found in this blend.

Outstanding structure called for six months additional barrel aging to achieve balance and harmony.

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 22 months



*Alcohol:* 13%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1985



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