



# Summus

Toscana IGT

## 1997

### 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.

Normal spring conditions. Light mid-summer rainfall allowed the grapes to mature well and withstand the dry but optimal conditions that followed in September.

A wine that already shows incredible potential for long aging.

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 24 months



*Alcohol:* 13%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1985



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