



Summus

Toscana IGT

1998

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.

A particularly dry summer. The nearly torrid temperatures in late July through mid August had a great influence on the quality of the grapes, allowing for a more concentrated maturation than usual of the fruit, with the skins and the seeds more physiologically mature than the pulp. This factor would influence the entire phase of winemaking, calling for a reduced period of maceration and other steps to soften the tannins, such as increased pumping over and reduced fermentation temperatures, in order to avoid aggressive tannins. Ideal vintage conditions, especially for the later-maturing varieties.

A technically challenging year which called for harvesting and vinifying each variety and each vineyard lot distinctly, resulting in a wine that is round and soft but not aggressive, rich in structure but not overly tannic.

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 23 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



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