



Summus

Toscana IGT

1999

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 textbook example of a great vintage. The entire season presented optimal conditions for the vine, offering outstanding results for both early and later maturing varieties. Winter rainfall supplied sufficient water reserves that were useful to the plant over a summer that was hot but not torrid. Over a cool spring the vines developed balance that they maintained into the autumn. Light mid-summer rainfall helped stabilize the plant's metabolism and develop ideal tannins and phenols, resulting in deeply colored wines. A proper variation between day and night temperatures allowed the grapes to develop intense varietal aromas and remain in perfect condition for harvest.

SYRAH: This vintage has without a doubt produced the most complete and expressive Syrah in the history of its production at the Castello Banfi estate, which is why we increased its percentage in the blend.

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 17-20 months



Alcohol: 13,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



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