



Summus

Toscana IGT

2001

VARIETIES

40% Sangiovese (from clonal selection), 40% Cabernet Sauvignon, 20% Syrah

DESCRIPTION

An intense and deep Supertuscan that represents very well the potential of the three vines that compose it.

The seasonal conditions were marked by a severe early frost on Easter Eve that reduced the production. Subsequently, sufficient rainfall at the end of June allowed for an optimal balance of water reserves in the soil. The temperature climbed gradually from mid July but without reaching any excessively high peak. Some rainfall in September permitted to Sangiovese to reach a good technological and physiological maturation.

Although the very hot summer the ripening of the grapes has been perfect.

The color is very deep and intense. The aroma has young notes of cherry, plums and currant, with complex hints of spices, tobacco and leather. It has a big and important structure. On the palate is sweet and with a long finish. Drinkable since now till the next 15 years.

TECHNICAL NOTES



Soil: various types, from sandy clay sediments with abundant pebbles and well-draining to calcareous clay soils that tend to retain humidity.



Trellising System: spurred cordon – Banfi alberello
Vine Density: 4200 vines/ha.
Hectar Yield: 60 q/ha.



Fermentation: in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks Horizon
Aging: in 350 liter French oak barrels (350 l) for around 24 months



Alcohol: 13 %



Suggested serving temperature : 16-18°C



First vintage produced: 1985



AVAILABLE FORMATS:
0,75 l. - 1,5 l. - 3l. - 6l - 12l.