



# Summus

Toscana IGT

## 2003

### 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 spring frost and by one of the most severe heat waves in European history that greatly anticipated the start of the annual harvest. Fortunately, the heavy rainfall of the previous winter allowed for abundant water reserves in the soil, thus avoiding the risk of hydric stress for the plants. The spring frost, combined with the hot summer, allowed for a rich and concentrated fruit, even if greatly reduced in quantity. Most importantly, normal patterns of significant variations between daytime and night temperatures returned, adding finesse and complexity to this very good vintage. The exceptionally healthy berries of this vintage allow for an optimal quality harvesting.

The extraordinary hot summer allowed for a powerful maturation and yielded a huge structure.

Deep and concentrated color. The bouquet presents notes of cherry, plums and currant, tobacco and toasted aromas. The structure is characterized by important and soft tannins. On the palate the bouquet is soft and long. Enjoyable since now and good for at least 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:  
0,75l. - 1,5l - 3l. - 6l - 12l.