



# Summus

Toscana IGT

## 2005

### 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.

Otherwise normal spring weather was marked by a hailstorm that reduced the production. Moderate temperatures over the summer with a particularly cool August spared the vines any hydric stress. A warm and sunny September allowed for good harvest conditions.

The cool summer, characterized by lower temperatures than usual, allowed the grapes to ripen gradually and harmoniously, with more mature tannins especially those coming from the seeds. The result is a wine characterized by extraordinary silkiness.

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 (25-30°C) hybrid French oak and stainless-steel tanks *Horizon*

*Aging:* passage in wood for 23 months



*Alcohol:* 14%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1985



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