



# Summus

Toscana IGT

2006

## 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.

Regular spring rainfall allowed for good water reserves over the hot summer months. High temperatures in July and an ideal range in daytime and nighttime temperatures in August allowed the grapes to ripen exceptionally well. A warm September allowed for an excellent harvest.

The month of August, characterized by temperatures below the seasonal average, allowed for a balanced ripening of the grapes, resulting in a rich and full bodied wine which, at the same time, is exceptionally smooth and round.

Intense and deep ruby red color. On the nose, fruity notes of cherry and ripe plum blend with balsamic hints and more complex notes of tobacco and coffee. On the palate it is complex and persistent, with a very long and pleasant finish. A wine of great structure, defined by its sweet tannins and great potential. Enjoyable now and will continue to develop over 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: 14,9 %  
Suggested serving temperature : 16-18°C



*First vintage produced: 1985*



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