



Summus

Toscana IGT

2007

VARIETIES

Sangiovese, Cabernet Sauvignon and Syrah

DESCRIPTION

An intense and deep Supertuscan that excellently represents the potential of its three grape varieties.

The right spring rains replenished the aquifers well so that water was never in short supply during the hot summer months. A very hot July fostered the conditions for excellent ripening, which was followed by an August with excellent temperature ranges between day and night. September was excellent as well.

An exceptional vintage, which allowed us to produce perhaps the most complete Summus to date, in terms of complexity, power and elegance at the same time.

A wine for long aging that is perfect paired with meaty first courses, such as spaghetti with rabbit ragout in white, or with vegetable-based main courses, such as stuffed tomatoes or vegetable ratatouille,

TECHNICAL NOTES



Soil: with sandy clays and rounded pebbles.



Training system: spurred cordon - Banfi bush.
Planting density: 4200 cp/ha.
Yield per hectare: 60 q/ha.



Fermentation: temperature-controlled (25-30°) in combined steel and Horizon French oak vats.
Aging: in French oak barrels for 23 months.



Alcohol content: 15%.



Recommended serving temperature: 16-18°C



First vintage produced: 1985

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