



Summus

Toscana IGT

2008

VARIETIES

Cabernet S. – Sangiovese- Syrah

DESCRIPTION

The winter, with rainfall well above the seasonal average and quite mild temperatures, was followed by normal spring conditions. Some rainfall marked the months of May and June, along with relatively cool temperatures through mid-July. The hail storm which took place on Ferragosto (August 15th) only partially effected our vineyards, sparing the choicest fruit and impacting production with only a small decrease in quantity. Compared to recent years, all phases of the growing season were delayed, including the harvest, which took place two weeks late but under optimal conditions.

A year characterized by an hot summer, but some important summer temperature ranges have favored the synthesis of varietal aromas and a great structure.

Intense and deep color, sweet fruity aromas of cherries and ripe plums, but also buttery and toasted notes, with a classic hint of grilled pepper given by the pirazine of cabernet s.. Great elegance and balance structure with broad and mellow tannins. Very long aromas. Enormous aging potential.

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: 14,5 %

Suggested serving temperature : 16-18°C



First vintage produced: 1985



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