



Summus

Toscana IGT

2009

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.

The spring start to the growing cycle was marked by abundant rainfall, which helped provide high levels of water reserves. The rainy phase went on till mid July, with temperatures particularly cool and well below the seasonal norm. After mid July, the weather stayed warm and dry, so the vines could take advantage of the water reserves accumulated during the spring. Relatively cool nighttime temperatures allowed for the gradual development of aromatics and polyphenols, enhancing the overall quality of the grapes. The harvest went smoothly thanks to dry, warm and sunny days in September and October.

Great vintage for Summus, endowing particular elegance

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 22 months



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1985



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