



# Summus

Toscana IGT

2010

## 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 growing season started slightly late, followed by abundant rain in May and June. Temperatures in June were cool and well below seasonal averages; in the beginning of July the temperatures began to warm up and became quite hot by mid-month. Temperatures cooled down again in August again with notably cool nights, which significantly contributed to the quality of the fruit, both in terms of aromas and natural acidity. From the middle of August through the months of September and October rainfall was scarce, resulting in an excellent harvest.

The great 2010 harvest, gives a wine with very elegant aromas.

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 - 3l. - 5l.