



Summus

Toscana IGT

2011

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 vine's growth cycle started at the right time with particularly mild and dry weather in April and May. Sunny days in June were then followed by copious rainfall in mid-July, accompanied by a significant drop in temperature. August was fairly cool, but the region was then covered by an anti-cyclone weather pattern originating from Africa, which led to a spike in temperatures, reaching well above the average for the period and lasting for around two weeks, putting the vines under hydric stress and accelerating the ripening. September and October were sunny and dry with very hot temperatures.

The 2011 is a great vintage, which provided the wine characters of special and really rare 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.