



Summus

Toscana IGT

2013

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 cycle began with a significant delay, with some rains during the Spring. June was marked by cooler temperatures, under the seasonal average. August and September were hot and dry, but the ripening, despite two weeks delay, have been supported by water reserves of the previous months. Summer nights were characterized by cooler temperatures, contributing to the improvement of the quality of the grapes. From the end of September, rainfall was abundant, causing problems during the repining, without affecting the vineyards.

A great Summus from an excellent year, complex, tasteful and of enormous strenght.

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.