



Summus

Toscana IGT

2014

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 slightly in advance. We had a very rainy spring and cool temperatures, and well below the seasonal average, in the summer months. This meant that the maturation of the grapes took place with a delay of about 10 days compared to the previous years. The harvest of early varieties was facilitated by a rather cool beginning of September, while late varieties enjoyed a rise in temperatures in the last decade of the month, which allowed for a full ripening of the grapes.

The low summer temperatures favored the freshness of this wine.

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 20 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.