



AVAILABLE FORMATS: 0,75 l. - 1,5 l. - 3l. - 6l - 12l.

# Summus

Toscana IGT

# 2020

## **VARIETIES**

Cabernet Sauvignon, Merlot, Syrah

### **DESCRIPTION**

An intense Supertuscan that represents very well the potential of the three vines that compose it.

The growing season started early, about 10 days after a winter characterized by mild temperatures. The spring rains have changed the physiological pattern of our vineyards, slowing down the vegetative cycles. From the second decade of June, a gradual rise in temperatures affected all the southern areas of Tuscany until the end of July. In August there was a further rise in temperatures which considerably anticipated the harvest time of white and early red grapes, But thanks to good temperature ranges and the absence of rain we have obtained fascinating aromatic profiles and preserved acidity on all varieties.

Although we are facing a hot and dry year, the not-sultry late summer nights have favored a more gradual and harmonious maturation, with intense aromatics, especially of international varieties. Excellent vintage for the red varieties that have expressed organoleptically with fruity aromas and a beautiful tannic structure, without ending in oversaturation.

Very intense color and young fruity hints combined with complex jam, spices, tobacco, and coffee notes. In the mouth, a strong structure, with important and sweet tannins. Persistent aromas and long finish.

Long aging wine that perfectly pairs with rich and savory first courses and meat dishes

### **TECHNICAL NOTES**



Soil: various types, from sandy clay sediments with abundant pebbles and well-draining to calcareous clay soils that tend to retain humidity.



Trellising System: spurred cordon – Banfi alberello Vine Density: 4200 vines/ha. Hectar Yield: 60 g/ha.



Fermentation: in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks Horizon Aging: in 350-liter French oak barrels (350 l) for about 18 months



Alcohol: 14,5%



Suggested serving temperature: 16-18°C



First vintage produced: 1985

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