



Summus

Toscana IGT

2021

VARIETIES

Cabernet Sauvignon, Merlot, Syrah

DESCRIPTION

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

After a mild winter with little rain, the growing season began in the usual time frame for Tuscany. On April 8, a late frost affected the lower-middle belt of the Montalcino vineyard area, damaging shoots, greatly delaying vegetative development and reducing yields by about 10-15%. The most affected varieties were early budding varieties such as Sangiovese and Merlot. Spring and June were lightly rainy with mild temperatures within the seasonal average; from mid-July temperatures began to rise without ever becoming torrid. August and all of September turned out to be very hot, and continued southerly ventilation and limited rainfall led us to harvest grapes with slight dehydration and high sugar and polyphenol concentration. The Sangiovese harvest began on the tenth of September while the Petit Verdot harvest ended on the twelfth of October.

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 q/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%



Suggested serving temperature: 16-18°C



First vintage produced: 1985



AVAILABLE FORMATS:
0.75 l. - 1.5 l. - 3l. - 6l - 12l.