



Cum Laude

Toscana IGT

2023

VARIETIES

Cabernet Sauvignon, Merlot, and Petit Verdot from Estate vineyards.

DESCRIPTION

A captivating Supertuscan that joins the four red varieties, selected as the best in the history of Banfi for our vineyards in Montalcino.

The winter was mild, with temperatures slightly above seasonal averages. In early April, brief cold spells caused minor damage to budbreak in the earliest-ripening varieties, such as Merlot.

During the first four months of the year, rainfall was slightly below average. In May and June, however, precipitation was exceptionally abundant, totaling 200 millimeters over 28 rainy days out of 60.

After the first part of summer, the weather pattern fortunately shifted, bringing excellent sunlight and high temperatures.

September was marked by above-average temperatures and abundant northerly winds, with almost no rainfall. The Merlot harvest began on September 15, followed by Cabernet Sauvignon on the 22nd, and Petit Verdot on October 16.

Deep mauve-red in color, the bouquet reveals notes of blueberry, blackcurrant, and cherry, complemented by hints of licorice and tobacco. On the palate, it is broad and enveloping, with well-polished tannins. The wine is balanced and persistent on the finish, with remarkable ageing potential.

Perfect pairing with soups, as well as red and white meats.

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
Planting Density: 4200 vines/ha.
Yield: 60 q/ha.



Fermentation: In steel fermenters with maceration at 24°C until the last 3 days of alcoholic fermentation.
Aging: a brief wood passage in French oak barrels of 350 liters.



Alcohol: 14%



Suggested serving temperature: 16–18°C



First vintage produced: 1999



AVAILABLE FORMATS:
0.75 l - 1.5 l