



Deep ruby red, with violet reflections. Enticing floral notes, followed by black fruit and spice. Well-structured, with black cherry, cassis, and vanilla notes.

SUMMUS TOSCANA IGT

SummuS, Latin for “highest,” is a wine of towering elegance.

SOIL

Stony, calcareous, well-structured and drained.

PRODUCTION TECHNIQUE

The fruit and structure of the Sangiovese and Cabernet Sauvignon are enhanced by the elegance and bouquet of the Syrah. The three varieties are vinified separately. After alcoholic fermentation, the individual wines are transferred to French oak barriques and aged separately for 12-14 months. They are then blended and aged in wood for an additional 10-12 months. Bottle-aging follows for at least 6 months.

BOUQUET

Conveys sweet and fruity aromas of cherries and plums, well-integrated with notes of vanilla and licorice.

TASTE

Very elegant and balanced with a beautiful structure, supported by muscular and persuasive tannins. Lingering flavors fill the palate. Perfect for long aging.

FOOD PAIRING

Marries well with red meats, stews, hearty pasta dishes, and cheese.

ORIGIN

Montalcino, Southern
Tuscany, Italy

VARIETIES

40% Sangiovese
35% Cabernet Sauvignon
25% Syrah

ANALYSIS

| | |
|----------------|-----------|
| Alcohol | 14.3% Vol |
| Total Acidity | 5.1 g/l |
| Residual Sugar | 1.5 g/l |

SIZE(S)

| | |
|-------|-----------------|
| 5L | 0 80516 03231 3 |
| 3L | 0 80516 03230 6 |
| 750ml | 0 80516 03214 6 |

PACK(S)

| |
|-----------|
| 5L |
| 3L |
| 750ml 6pk |