



SUMMUS
Toscana IGT, Castello Banfi - Estate Bottled

Area of Production:

Montalcino, Southern Tuscany, Italy.

Soil:

Stony, calcareous, well-structured and drained.

Grape Varieties:

40% Sangiovese, 35% Cabernet Sauvignon, 25% Syrah.

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.

Characteristics:

Color: Intense and deep red.

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.

Alcohol Content: 14.3%.

Total Acidity: 5.1 g/l.

Residual Sugar 1.5 g/l.

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