



Cum Laude

Toscana IGT

2015

VARIETIES

Sangiovese, Cabernet Sauvignon, Merlot and Syrah

DESCRIPTION

A captivating Supertuscan that combines the four red varieties selected in the history of Banfi come the best for our vineyards in Montalcino.

The mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

The result is an austere and intriguing wine, with distinctly fruity and spicy fragrances. The aromas of licorice and pepper are accompanied by a slight hint of leather. In the mouth it is balanced, with sweet tannins and persistent hints.

Excellent long-lasting wine perfect with legumes soups, bread soups, such as Acquacotta and grilled meats.

TECHNICAL NOTES



Soil: clayey with irregular, mineral and sometimes saline river pebbles.



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



Fermentation: in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks *Horizon*
Aging: short passage in wood - Sangiovese in French oak barrels (60 and 90 hl.) and other varieties in French oak barriques of 350 liters.



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1999



AVAILABLE FORMATS:
0.75 l. - 1.5 l