

CASTELLO
BANFI
MONTALCINO

Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi estate is unique for its wine culture and tradition. A constellation of single vineyards dot one third of this three-thousand hectare domain, each unique in its own terroir yet united in a singular heritage and production style. The wines of Castello Banfi range are the result of careful selections from our best vineyards in Montalcino and they are an unbeaten example of an ancient and wise wine-making tradition combined with innovative technologic solutions both in the winery and in the vineyard.

SUMMUS

TOSCANA IGT

PRODUCTION AREA

Estate vineyards, on the southern hills of Montalcino.

Altitude: Sangiovese: 250 m above sea level, Cabernet Sauvignon: 130 m above sea level,

Syrah: 120 m above sea level.

Position: Hillside.

SOIL TYPE

Sangiovese: yellowish brown colour, sandy topsoil, calcareous with round stone;

Cabernet Sauvignon: light olive brown colour, limestone with gravel and pebbles;

Syrah: light olive brown colour, clay calcareous topsoil.

GRAPE VARIETIES

Sangiovese - from estate clones selection - (40%), Cabernet Sauvignon (35%), Syrah (25%).

TRELLISING SYSTEM: Cordone speronato (Spurred cordon).

VINE DENSITY: Sangiovese: 4100 vines/ha; Cabernet Sauvignon 2100 vines/ha;

Syrah 2100 vines/ha.

HECTAR YIELD: Sangiovese: 60 q.li/ha; Cabernet Sauvignon e Syrah: 65 q.li/ha.

PRODUCTION TECHNIQUE

Produced only in favorable vintages. The 3 varieties are vinified separately in Horizon hybrid stainless steel & wood tanks, with variable macerations from 10 to 18 days. After alcoholic fermentation, the individual varietal wines, are transferred to barriques where they stay separate for 12 months. Subsequently, they are blended and the wood aging continues for an additional 8-10 months. Bottle aging follows for 6 months.

DESCRIPTION

Colour: very intense ruby red.

Bouquet: rich and ample where the complementary varietal characters of Cabernet and Syrah create an explosion of sensations.

Taste: full, powerful, muscular, but balanced. Great finish.

WINEMAKER'S NOTES

Castello Banfi's innovative spirit and winemaking expertise is demonstrated in all its wines, but none embodies these qualities as prominently as SummuS. A wine of towering elegance, SummuS is an extraordinary blend of Sangiovese (used regionally to make the famed Brunello di Montalcino) which contributes body; Cabernet Sauvignon, fruit and structure; and Syrah, elegance, character and a fruity bouquet.

FOOD PAIRINGS

Wine with long aging potential, which accompanies important red meat dishes and aged cheeses elegantly.

First vintage produced: 1985

Available formats: 0,75 l - 1,5 l - 3 l - 5 l

