

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.

CUM LAUDE

TOSCANA IGT

PRODUCTION AREA

Estate vineyards, in the southern hills of Montalcino.

Altitude: from 120 meters above sea level (Syrah) to 230 meters above sea level (Sangiovese).

Position: Hillside.

SOIL TYPE

Cabernet Sauvignon: light olive brown colour, clay topsoil, calcareous;

Merlot: yellowish brown colour; sandy topsoil, calcareous with abundant rounded stone;

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

Syrah: light olive brown colour, clay topsoil, calcareous.

GRAPE VARIETIES

Cabernet Sauvignon (30%), Merlot (30%), Sangiovese (25%), Syrah (15%).

TRELLISING SYSTEM: Cordone speronato (Spurred cordon).

VINE DENSITY: 4.200 vines/ha.

HECTAR YIELD: 70 q.li/ha.

PRODUCTION TECHNIQUE

The four varieties are vinified separately in Horizon hybrid stainless steel & wood tanks, with a cold maceration (14°C) prior to fermentation for 2 days. Maceration at 22°C follows until the 2 last days of alcoholic fermentation when the temperature is brought up to 27°C. After the alcoholic fermentation, the wines are separately racked into barriques where malolactic fermentation takes place and where they age approximately for 6 months. The cuvée is made and then aged an additional 6 months, completed by 6 months of bottle aging.

DESCRIPTION

Colour: very intense ruby red.

Bouquet: complex with blackberry notes, plum jam, cherries and licorice, with black olive and tobacco sensations.

Taste: powerful body, wide and soft tannin texture thanks to the good ripening in the vineyard and winery.

WINEMAKER'S NOTES

Our newest SuperTuscan cuvée, Cum Laude - Latin for "with honours" - combines for the first time the four red varietals which have been selected during the 25 years of research as the best for our vineyards in Montalcino. A charming red wine suitable for complex food pairings but also in more informal occasions.

FOOD PAIRINGS

Perfect with bean soups, grilled meat and medium aged cheese.

First vintage produced: 1999.

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

