



Cum Laude

SANGIOVESE (BANFI CLONAL SELECTION)/CABERNET SAUVIGNON/MERLOT/SYRAH

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 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 Super Tuscan cuvée, Cum Laude - Latin for "with honours" - combines for the first time the four red varieties 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.

Alcohol content: 13 to 13,5% vol. following the vintage condition
Available formats: 0,75 l