



Louis Latour Agencies



SummuS

Castello Banfi

Vintage	2015
Country of Origin	Italy
Region	Tuscany
Grape varieties	Cabernet Sauvignon, Syrah, Sangiovese

Wine description

From the vineyards around the castle in Montalcino, this wine was the first 'Super-Tuscan' from Montalcino. This wine combines Sangiovese with Cabernet Sauvignon and Syrah. All are vinified separately before being blended together for ageing in wood.

Tasting note

Rich and ample, this wine combines the body of Sangiovese with the fruit and structure from Cabernet Sauvignon and the fruit and elegance of Syrah. This creates a full, powerful wine.

Vineyard information

Average vine age	8 to 20 years old
Elevation	120 to 250 metres
Soil composition	Balanced and sandy soil with loam structure
Average yield (hl/ha)	40 hl/ha
Harvest type	Hand picked (exceptional years only)
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

De-stemmed	Crushing
Fermentation vessel	Integrated steel-wood tanks
Fermentation	Temperature controlled
Maturation vessel	Wood barrels (10% new)
Maturation time	18 months
Filtration	1 micron membrane

Wine Analysis

Alcohol by volume	14.75%
pH	3.54
Residual sugar (grams per litre)	0.48 g/L
Acidity (grams per litre)	5.90 g/L