



Bin No:
1054

Wine: **Summus Castello Banfi 2014 Vt**

Country: **Italy**

Region: **Tuscany**

Village: **Chianti**

Appellation: **Toscana IGT**

Producer: **Castello Banfi**

Vintage: **2014Vt**

Colour: **Red**

Grape Variety: **Cabernet Sauvignon - Syrah - Sangiovese**

Status: **Still**

Allergens **Sustainable environmental management**

Body Value **ⓓ (A is light, ⓓ is full bodied)**

abv: 14.0% - bottle size: 75cl



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.

Winery information:

Castello Banfi was founded in 1978 by the Mariani family, Italian-Americans who had been involved in wine importing and distribution since 1919. They saw great potential in this then sleepy Tuscan region and from the start their goal was to establish a point of excellence in Montalcino.

Combining a respect for tradition and the environment with state of the art research and working practices they have helped to transform the region's wines and established Banfi's reputation in an impressively short period of time. They produce premium wines in Montalcino and beyond with a profound respect for the land and people from which they come.

The Castello Banfi estate is the largest contiguous vineyard in Europe and includes land in Tuscany and Piedmont. Despite its size the estate is not a mono-culture with one third planted to vines, one third to olive groves, fruit trees and other crops and the remaining third woodland. At the centre of the estate, at 280 metres above sea-level, is the Castello, historically known as Poggio alle Mura, meaning walled hill top, which is now a centre for Banfi wines following extensive restoration by the Mariani family to repair damage sustained during World War Two.

Banfi have vineyards in Tuscany (Montalcino, Bolgheri and Chianti Classico) and Piedmont.

The wines of Banfi Tuscany are born of a deep love for this stupendous land. Produced with selected grapes from specialized vineyards, they express the genuine and authentic character of the Tuscan earth and accompany us on a voyage through one of Italy's most seductive winemaking realities. Thanks to their liveliness and freshness, these wines are enjoyable to drink when young and suitable for everyday consumption, without compromising the character and high quality standards of Banfi.

Montalcino is their principal estate and lies at the confluence of the Orcia and Ombrone rivers on the southern slopes of the township facing the Mediterranean. Here conditions are ideal with a variety of soils; structured clay and chalk for the reds and soils with stones and a high proportion of organic matter for their whites. Well-exposed vineyards benefit from plenty of sunshine, breezes and a significant diurnal temperature range.

These factors make the area ideal for grape cultivation including the native Sangiovese and Moscadella varieties with a selection of red and white international varieties.

Estate vineyards, in the southern hills of Montalcino. Altitude: 300 meters above sea level.

The vines have an average age of 8 to 20 years.

Soil composition of sandy clay and round pebbles. Vine Density of 4200 vines/ ha. Average yield (hl/ha) 40 hl/ha

Fermentation takes place in Banfi's unique hybrid fermenters which combine the hygienic properties of steel with the natural oxygenation and character imparted by wood.

More than 7000 customised barriques and large oak barrels lie in Banfi's cellars. Following extensive research Banfi barrels are made from French oak from the forests of Allier, Nevers, Fontainebleau and Tronçais. The staves are stacked outside for 3 years in a heptagon formations to allow even weathering before they are transformed into barrels. The toasting of the inside of each barrel is done at lower temperatures and over a longer period to avoid charring and obtain more uniform results.

The wines are bottled without filtration and under nitrogen which reduces the need to add sulphites at bottling and results in purer more expressive wines.

The Vineyard.

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. Average yield (hl/ha) 40 hl/ha

Vinification:

The grapes are hand harvested in bunches, followed by hand sorting down to individual berries level to ensure only perfectly healthy fruit finds its way into the finished wines.

The fermentation takes place with a traditional skin contact of 8-10 days. Fermentation is temperature controlled in an integrated steel-wood tanks.

Sangiovese aged in French oak barrels, 60 and 90hl, Cabernet Sauvignon and Shiraz aged in French oak Barriques of 350 litres

A wood aging of 18 months in wooden casks of which 10% are new wood. No Fining or clarification takes place

An intense and deep Super-Tuscan that represents very well the potential of the three vines that compose it.

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

The result is a wine characterized by a very intense aroma of ripe fruit and plum and cherry jam, accompanied by notes of vanilla, coffee and tobacco. Large, important and elegant structure.

Food Recommendation:

Serving temperature 16 - 18°

Long aging wine perfect with first courses of meat, such as spaghetti with white meat sauce or with vegetables based on vegetables, such as stuffed tomatoes or vegetable ratatouille.

