



Excelsus

Toscana IGT

2018

VARIETIES

Cabernet Sauvignon e Merlot

DESCRIPTION

A Supertuscan that perfectly combines the best tradition of Cabernet Sauvignon and Merlot with the territory of Montalcino.

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

The cool and rainy year favored a great aromatic and taste freshness, with a marked varietal expression and a delicate complexity. Intense color. Complex aroma in which the fruity descriptors are very well integrated with hints of licorice, coffee, cocoa, tobacco, and cherry jam in the final mouth. Vast, powerful, very thick structure, but soft and silky. Excellent aging potential.

This wine matches perfectly with red meats and aged cheeses.

TECHNICAL NOTES



Soil: areas with a moderate incline on which clay sediments with pebbles and stones from limestone and sandstone develop.



Trellising System: spurred cordon
Planting Density: 4200 vines/ha.
Yield: 60 q/ha.



Fermentation: in temperature-controlled (25-30°C) Horizon hybrid French oak and stainless-steel tanks
Aging: in French oak barriques (350 l.) for about 18 months



Alcohol: 15%



Suggested serving temperature: 16-18°C



First vintage produced: 1993



AVAILABLE FORMATS:
0,75 l. - 1,5 l