



Excelsus

Toscana IGT

2014

VARIETIES

Cabernet Sauvignon and Merlot

DESCRIPTION

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

A technically complex year, in which frequent annual rainfall and low summer temperatures required the utmost attention throughout all the production process. However, thanks to a September characterized by warmer temperatures, grapes ripening has been reached and the harvest has been done without any big problems.

The result is a complex wine, with intense fruity aromas accompanied by hints of spices, pipe tobacco and coffee. A wine with an important structure, defined by a very present but well mature tannin, which makes the mouth aromas sweet and persistent.

Particularly elegant, long-aging wine, perfect with red meat dishes and aged cheeses. Excellent in combination with a beef stew with black olives.

TECHNICAL NOTES



Soil: tendentially silty with reddish clays and pebbles.



Trellising System: spurred cordon

Vine Density: 4200 vines/ha.

Hectar Yield: 60 q/ha.



Fermentation: in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks *Horizon*

Aging: in French oak barriques (350 L) for 18 months



Alcohol: 14,5%



Suggested serving temperature: 16-18°C



First vintage produced: 1993



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