



Excelsus

Toscana IGT

2017

VARIETIES

Cabernet Sauvignon and Merlot

DESCRIPTION

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

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

The result is an intense wine. On the nose it is complex and rich, with scents of cassis, cherry and raspberry, accompanied by more complex notes of spices, tobacco and licorice. In the mouth it shows all its grandeur, with sweet tannins and very persistent hints.

A very elegant long-lasting wine, perfect 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 - 24 months



Alcohol: 15,5%



Suggested serving temperature: 16-18°C



First vintage produced: 1993

AVAILABLE FORMATS:
0.75 l - 1.5 l