



# Excelsus

Toscana IGT

2019

## VARIETIES

Cabernet Sauvignon and Merlot

## DESCRIPTION

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

The growing season of the 2019 vintage was characterized by an extraordinary cold in the months of April and May which delayed the vegetative development, which was subsequently recovered, thanks to a hot and dry period. The sunny months of August and September allowed optimal grapes ripening. 2019 is a harvest characterized by a high quality and intense territorial personality that gave us very structured and flavored wines.

An excellent vintage that gave us wines with very elegant aromas, moreover the lowering of temperatures during the month of August allowed a greater aromatic synthesis and a perfect phenolic maturity. The result is an intense and deep wine, the nose is rich and complex, with fruity hints of cherry and raspberries, accompanied by notes of aromatic herbs and toasted almonds. In the mouth, it is broad, and shows all its grandeur, with sweet tannins and very persistent hints.

Long-aging wine, particularly elegant, perfect for red meat dishes and mature 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:* 14,5%



*Suggested serving temperature:* 16-18°C



*First vintage produced:* 1993



AVAILABLE FORMATS:  
0.75 l - 1.5 l