



# 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