



# Excelsus

Toscana IGT

2016

## VARIETIES

Merlot (vigna Poggio Argiano) 55%. Cabernet Sauvignon (vigna Marrucheto) 45%

## DESCRIPTION

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

The mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

The result is an intense wine with very fruity scents accompanied by more complex notes of jam, spices, tobacco and coffee. 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 months



*Alcohol:* 14,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1993



AVAILABLE FORMATS:  
0.75 l - 1.5 l