



Excelsus

Toscana IGT

1995

VARIETIES

Cabernet Sauvignon and Merlot

DESCRIPTION

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

Good rainfall, temperatures throughout spring. Cool, rainy August was followed by perfect conditions towards end of September, yielding ideal results for the later maturing varieties found in this blend.

Wonderful fruit, beautifully woven into a silky wooden texture. Incredibly powerful and young, with long aging potential.

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 stainless-steel tanks
Aging: in French oak barriques (350 l.) for about 26 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1993

