



Excelsus

Toscana IGT

1997

VARIETIES

Cabernet Sauvignon and Merlot

DESCRIPTION

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

Normal spring conditions. Light mid-summer rains allowed the vines to fair well through a dry September with optimal growing conditions

Very intense color, still showing some violet reflexes; an aromatic profile characterized by a good marriage between the fruitiness of the wine and the toasty flavor of the barrel, with prevailing flavors of plums, cassis, hazelnut, coffee, and a light note of butter. A full body with good tannins, indicating a secure evolution over the coming years. A very harmonious body, with a great finish on the palate.

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 23 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1993

