



Excelsus

Toscana IGT

1998

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 particularly dry summer, with torrid temperatures in July and August resulting in intense concentration and a smaller berry size with a higher proportion of skin to pulp. These conditions required vigilance in winemaking to soften the tannins by reducing the time of maceration and pumping over, removal of the seeds during vinification, and maintaining an overall lower fermentation temperature than usual. The results were excellent, especially for later maturing varieties.

The seasonal conditions required specific choices in harvest and vinification to bring out the inherent qualities of the vintage, customized for each varietal. The goal was to produce round soft, deeply colored wines, rich in structure but without aggressive tannins.

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

