



Excelsus

Toscana IGT

1999

VARIETIES

Cabernet Sauvignon and Merlot

DESCRIPTION

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

This was a year to remember for its climate. In fact, all phases of development experienced optimal weather conditions for both the early-maturing Merlot and the later maturing Cabernet. A rainy winter was followed by a cool spring which allowed the vine to develop balanced vegetation, leading into a hot but not torrid summer. Because of this, the grapes were able to arrive at a balanced maturity of sugar content, tannins and aromatics. In fact, the broad range in temperatures between day and night throughout the autumn allowed both grape types to develop intense varietal aromas.

Our cabernets have been always strong and deep colored, but in 1999's vintage they had a very nice finesse, too and an aromatic profile without any herbaceous notes that characterized some cabernets during the past years.

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 18 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1993

