



Excelsus

Toscana IGT

2000

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 rainy winter was followed by a cool spring, which allowed for an optimal development of the vegetation until mid August, but then the torrid temperature (over 37°C during the day and 20°C during the night) put the plants under a severe hydric stress that stopped the synthesis process and accelerated dramatically the maturation of sugars. This critical situation was skillfully managed anticipating the beginning of the harvest and operating with a soft approach (night harvest). This allowed to minimize the risks of extracting bitter compounds and aromas. It was one of the most challenging vintages in our estate's history.

Despite the torrid temperatures during Summer time the typical varietals aromas are all present in this wine.

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

