



Excelsus

Toscana IGT

2001

VARIETIES

Cabernet Sauvignon and Merlot

DESCRIPTION

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

The seasonal conditions were marked by a severe early frost on Easter Eve that reduced the production. Subsequently, sufficient rainfall at the end of June allowed for an optimal balance of water reserves in the soil. The temperature climbed gradually from mid July but without reaching any excessively high peak. Some rainfall in September permitted to Sangiovese to reach a good technological and physiological maturation.

Deep, opaque red, complex aroma of black berries, cherry, violets, but also aromas oftobacco, mint, leather; imposing structure of great personality with well-structured tannins that are still young. Long and persistent, tremendous 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 23 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1993

