



Excelsus

Toscana IGT

2004

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 regular growth starting with sufficient rainfall during spring to create good water reserves in the soil. Overall summer temperatures were lower than the last ones and most importantly, normal patterns of more than significant variations between daytime and night temperatures returned, yielding for a slow and balanced ripening.

Deep and intense red color. The bouquet is complex and fruity reminding of small berries and soft notes of coffee, cocoa and tobacco. Full bodied with powerful tannins. This wine has an unbelievable aging potential being enjoyable since now for at least the next 15 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 23 months



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1993

