



Excelsus

Toscana IGT

2007

VARIETIES

Merlot and Cabernet Sauvignon

DESCRIPTION

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

Thanks to a mild winter, the growing season started early, with anticipated flowering. Heavy rainfall in late May and early June provided sufficient water reserves in the soil to endure the mid-June heat wave. The harvest started about one week ahead of time yet still lasted into mid October without any difficulties, thanks to ideal fall weather.

Deep and intense red color. The bouquet is complex with hints of licorice, coffee, cocoa, tobacco and cherry jam. Full bodied, powerful, but at the same time soft and silky. 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 (25-30°C) Horizon hybrid French oak and stainless-steel tanks
Aging: in French oak barriques (350 l) for about 20 months



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1993

