



Excelsus

Toscana IGT

2009

VARIETIES

Merlot and Cabernet Sauvignon

DESCRIPTION

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

The spring start to the growing cycle was marked by abundant rainfall, which helped provide high levels of water reserves. The rainy phase went on till mid July, with temperatures particularly cool and well below the seasonal norm. After mid July, the weather stayed warm and dry, so the vines could take advantage of the water reserves accumulated during the spring. Relatively cool nighttime temperatures allowed for the gradual development of aromatics and polyphenols, enhancing the overall quality of the grapes. The harvest went smoothly thanks to dry, warm and sunny days in September and October.

The high temperatures which characterized this vintage enhanced the particular varietal character of Merlot and Cabernet Sauvignon

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)



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 1993

