



Excelsus

Toscana IGT

2010

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 growing season started slightly late, followed by abundant rainfall in May and June. Temperatures in June were cool and well below the seasonal average; in the beginning of July the temperatures began to warm up and became quite hot by mid-month. Temperatures cooled down again in August with cool nights in particular, significantly contributing to the quality of the fruit in terms of aromatics and natural acidity. From the middle of August through September and October rainfall was scarce, resulting in an excellent harvest.

The temperatures range between day and night, favored a great varietal and aromatic expression.

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

