



Excelsus

Toscana IGT

2011

VARIETIES

Merlot and Cabernet Sauvignon

DESCRIPTION

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

Growing season started a little late this year: springtime was distinguished by rainy May and June; June's temperature was cool and by far lower than the seasonal average. From the beginning of July the temperature rose up until becoming torrid by the second half of the month. August registered a drop in temperature and very fresh nights, which definitely shaped up the quality of the grapes, both in scents and organic acid retention. From August 15th until October very few downfall helped the harvest operations.

A quite hot summer heat enabled a much-prompted maturation leading to a great structure.

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 18 months



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 1993

