



# Excelsus

Toscana IGT

2012

## 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 cycle began in the usual time frame, with dry weather in April and May. Cooler temperatures and a lack of rainfall marked June. Summer saw a return to regular average temperatures in July through mid-August, when a sudden heat wave raised temperatures over 40°C (104°F) through the end of the month. A sun-drenched September, with normal average temperatures, allowed for a good harvest.

A quite hot vintage gave a full-bodied structure to the grapes, giving us a wine that stands out with much powerfulness and elegance.

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 - 24 months



*Alcohol:* 14,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1993

