



Excelsus

Toscana IGT

2020

VARIETIES

Cabernet Sauvignon e Merlot

DESCRIPTION

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

The growing season started about ten days early after a mild winter. Spring rains slowed the vegetative cycles of our vineyards. From the second decade of June, a gradual rise in temperatures affected the entire southern part of Tuscany until the end of July. In August, high temperatures significantly brought forward the harvest time for the earliest varieties such as Merlot, but good temperature fluctuations and the absence of rain allowed the grapes to reach in completion of phenolic ripening while preserving acidity and aromas.

The result is an intense and deep wine. The nose is rich and complex, with fruity hints of cherries and raspberries, accompanied by notes of herbs and roasted almonds. In the mouth, it is ample, showing all its impressiveness, with sweet tannins and very persistent hints.

This wine matches perfectly 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: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 1993



AVAILABLE FORMATS:
0,75l. - 1,5l - 3 l