



# Excelsus

Toscana IGT

2015

## VARIETIES

Cabernet Sauvignon and Merlot

## DESCRIPTION

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

The mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

The result is an intense wine with very fruity scents accompanied by more complex notes of jam, spices, tobacco and coffee. In the mouth it shows all its grandeur, with sweet tannins and very persistent hints.

A very elegant long-lasting wine, perfect with red meats and aged cheeses.

## TECHNICAL NOTES



*Soil:* tendentially silty with reddish clays and pebbles.



*Trellising System:* spurred cordon

*Vine Density:* 4200 vines/ha.

*Hectar Yeald:* 60 q/ha.



*Fermentation:* in temperature-controlled (25-30°C) hybrid French oak and stainless-steel tanks

*Aging:* in French oak barriques (350 l) for 18 months

*Alcohol:* 14,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1993



AVAILABLE FORMATS:  
0.75 l - 1.5 l