



EXCELSUS
Toscana IGT
Castello Banfi - Estate Bottled
Tuscany (Italy)

Area of Production:

Castello Banfi estate in the southern part of Montalcino.

Soil:

Calcareous and stony.

Grape Varieties:

60% Merlot and 40% Cabernet Sauvignon.

Production Technique:

Both varieties are vinified separately with a maceration between 8-18 days. Alcoholic fermentation is followed by malolactic fermentation in temperature controlled locations. For the first 12-14 months, the varieties age separately in French oak barriques, then they are blended and aged for 8-10 months. Bottle aging follows for an additional 6 months. Unfiltered.

Characteristics:

Color: Deep red

Bouquet: Complex, with aromas of cassis, ripe fruit, licorice and tobacco.

Taste: In the mouth, the wine is very powerful, full-bodied and enveloping. Ideal for long aging.

Alcohol Content: 15%.

Total Acidity: 4.93 g/l.

Ideal with red meats and cheese.