

# Monte Antico®

## Toscana IGT



*Monte Antico: ancient mountain in Italian. In the world of fine wines, a unique combination of quality, reliability and value since 1977. The label belongs to Neil and Maria Empson, who launched the Super Tuscan five years after founding Neil Empson Selections. It was their special affinity to the heartland of Italy that led them to make their very own mark on Tuscan soil: with the Maestro of Italian winemakers, Franco Bernabei, they have styled the Tuscan grape per eccellenza and expressed its ultimate potential, complementing it with Merlot and Cabernet Sauvignon.*

**Grapes:** 85% Sangiovese with 10% Merlot and 5% Cabernet Sauvignon

**Region:** Tuscany

**Vineyards:** 820-1,500 feet above sea level

**Soil:** From compact, very fine-textured limestone to clayey/siliceous/calcareous soil

**Vinification Process:** Fermentation is in stainless steel tanks at c. 25° C (77° F), followed by maceration on the skins for 15-20 days and malolactic for 7 days.

**Aging Process:** The wine is subsequently aged 1 year in oak (80% Slavonian barrels, 20% barriques). The French oak is both new and 2nd year while the Slavonian barrels are 5-6 years old. Followed by 6 months bottle aging

**Alcohol Content:** 12.9%

**Tasting Notes:** Dark ruby in color, its bouquet of leather, earth, herbs, black cherries, licorice and plums is confirmed on the medium to full-bodied palate - round, spicy, elegant, attractively fruity and extremely versatile

**Winemaker:** Franco Bernabei with Neil Empson

**Cellaring:** Up to 3 years

**Closure:** Screwcap

**Food/Menu Pairing:** Pairs well with pasta or risotto, red meats, fowl and cheeses

**Packaging Available:** 6 bottles x 750 ml, 12 x 750 ml, 6 x 1500 ml, 3 x 3000 ml