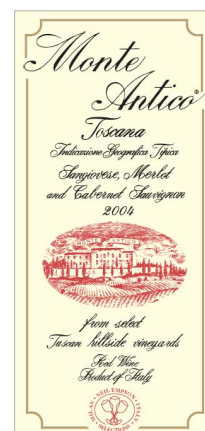




# Monte Antico

Monte Antico, Santa Lucia, Province of Pisa

Type: red  
 Grape: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot  
 Maturation: 1 year in oak (20% in barrique)  
 Winemaker: Franco Bernabei



## General

**MONTE ANTICO IGT:** The blend, albeit varying slightly depending on vintage conditions, is 85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon. The best selections are blended and aged 1 year in oak (80% in Slavonian barrels, 20% in barrique) + at least 6 months in the bottle, achieving a graceful balance of voluptuous berry tones and flexible yet sturdy backbone. 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 with any fare from pasta or risotto, to meat, fowl and cheese. Moreover, the Empsons’ judicious pricing policy makes it “consistently one of Italy’s better values”. Food-friendly, pocket-friendly, all-around simpatico.

## Vineyard Characteristics

From a selection of Tuscany’s finest vineyard sites. Terrain includes compact, v. fine-textured limestone, at an altitude of 1,312-1,476 feet; rocky, clayey/calcareous areas, also at altitudes around 1,350 feet; and clayey/siliceous/calcareous soil, at an

## Vinification & Aging

Vinification: Soft-pressed; raked into stainless steel tanks Fermentation: At approx. 25°C (77°F), followed by maceration for 15-20 days Malolactic Fermentation: In stainless steel vats for 7 days Élevage: 1 yr in oak (80% Slavonian barrels, 20% Frenç

## Tasting Notes

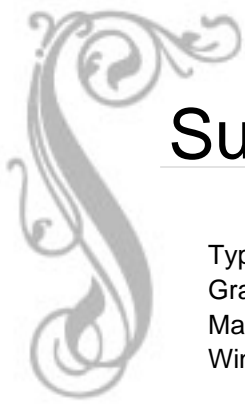
Deep ruby color w/garnet hues; elegant bouquet: leather, black cherries, licorice + plums; medium to full palate where ripe red fruit, goût de terroir, subtle notes of vanilla + violets harmonize and linger, interlacing w/the soft tannins + silky texture. Firm backbone, ideal balance.

## Recent Reviews

<i>Vintage</i>	<i>Review</i>	<i>Source</i>
2004	88 points	Rober Parker's Wine Advocate
2004		MSNBC.com
2003	88 points	winereviewonline
2003	87 points	Rober Parker's Wine Advocate
2003	86 points	Wine Enthusiast
2003	86 points	Wine Spectator
2003		Washington Post

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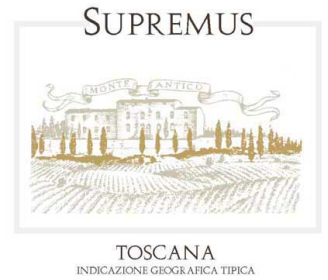




# Supremus

Monte Antico, Santa Lucia, Province of Pisa

Type: red  
Grape: 75% Sangiovese, 15% Merlot + 10% Cabernet Sauvignon  
Maturation: barrique-aged 14 months  
Winemaker: Franco Bernabei



*Monte Antico*

## General

SUPREMUS TUSCANY IGT: Monte Antico's pinnacle wine, freshly released, is a blend of wines from diverse top locations that go from Chianti Classico to Maremma. It packs amazing impact and flavor, and is styled by Neil Empson with star winemaker Franco Bernabei.

## Vineyard Characteristics

From old vineyards (over 25 years old) and select locations ranging from Chianti Classico to Maremma, near the coast.

## Vinification & Aging

Aged 14 months in barrique – principally Allier oak, seasoned for 36 months. 70% of the barriques are new. Bottle age before release is 6 months.

## Tasting Notes

Deep crimson in color, it sparkles with purple reflections. Its intense, persistent bouquet of violets, cherries and red berry fruit shows subtle, elegant notes of vanilla and toasted wood, balsamic and minerally nuances and hints of leather, chocolate, black pepper and cinnamon... An exquisite palette of aromas confirmed on the full, lush, flavorful palate characterized by sweet, mellow tannins and velvet texture.

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