



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Monte Antico Toscana IGT

The Monte Antico brand belongs to Neil and Maria Empson, who launched this lush Italian red five years after founding Neil Empson Selections. Their love for Tuscany led them to make their very own wine in the heart of Tuscany. With the help of expert winemaker Franco Bernabei, they made a wine using Sangiovese, Tuscany's grape par excellence, expressing its potential and complementing it with Merlot and Cabernet Sauvignon. The grapes used for the wines come from about 200 hectares (500 acres) under vine in Maremma, Colline Pisane and Colli Fiorentini, as well as a few areas in Chianti. Soil types vary between compact, very fine-textured limestone at 1,300-1,500 feet above sea level; clayey/calcareous, rocky galestro (marl), at altitudes around 1,300 feet; and clayey/siliceous/calcareous soil, at 820-990 feet.

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**Wine exported to:** Switzerland, Thailand, Hong Kong, Bermuda, Austria, United Kingdom, Canada, USA, Norway, Singapore, Vietnam, Japan, Korea, Puerto Rico, Australia, Ireland, Turks and Caicos, Czech Republic, Holland, Poland, Malaysia

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## Most recent awards

**JAMES SUCKLING:** 91

**WINE ENTHUSIAST:** 90

**LUCA MARONI:** 91

**WINE SPECTATOR:** 88

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## Winemaking and Aging

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|-----------------------------------|---|
| Grape Varieties:                  | 85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon   |
| Fermentation container:           | Oak barrels   |
| Length of alcoholic fermentation: | 15-20 days  |
| Type of yeast:                    | Selected  |
| Fermentation temperature:         | 25 °C (77 °F)   |
| Length of maceration:             | 15-20 days  |
| Malolactic fermentation:          | Yes   |
| Aging containers:                 | Oak   |
| Container size:                   | Barrels, barrique   |
| Container age:                    | At least 10-20% of the French barrique is new, while the rest is second use. Slavonian barrels are 5-6 years old. |
| Type of oak:                      | 80% Slavonian barrels, 20% barrique   |
| Aging before bottling:            | One year in oak, three years in total   |
| Closure:                          | Natural Cork/Screwcap   |



## Vineyard

Organic: No

|                                       |  |
|---------------------------------------|--|
| Vineyard location:                    | Maremma, Colline Pisane, Colli Fiorentini, Chianti |
| Soil composition:                     | Calcareous clay, galestro                          |
| Vine training:                        | Guyot  |
| Altitude:                             | 820-1,500 feet above sea level                     |
| Yield:                                | 60hL per hectare                                   |
| Total yearly production (in bottles): | 1,200,000  |



## Tasting Notes and Food Pairings

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|----------------------|--|
| Tasting notes:       | A Tuscan classic! Deep ruby red with garnet reflections, it boasts elegant aromas of leather, black cherry, licorice and plum. The palate is medium to full-bodied with flavors of ripe red fruit, goût de terroir, and subtle notes of vanilla and violet; silk texture with soft tannins, a firm backbone, the perfect integration between acidity and fruit, and a pleasant finish. |
| Serving temperature: | Best at 16-18 °C (60.8-64.4 °F).   |
| Food pairings:       | Wonderful with pasta, risotto, structured dishes, meat and cheese; extremely versatile and food-friendly.  |
| Alcohol:             | Alcohol cont. 13% by volume; dry extract: 29.5 g/l; total acidity: 5.80 g/l; residual sugar: 2.85 g/l; pH: 3.36  |
| Winemaker:           | Franco Bernabei and Neil Empson  |