



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.

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

Most recent awards

JAMES SUCKLING: 91

WINE ENTHUSIAST: 90

LUCA MARONI: 91

WINE SPECTATOR: 88



Winemaking and Aging

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

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