



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

LUCA MARONI: 91

JAMES SUCKLING: 91

WINE ENTHUSIAST: 90

WINE SPECTATOR: 88



Grape Varieties: 85% Sangiovese, 10% Cabernet Sauvignon, 5%

Merlot

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



Organic: No

Maremma, Colline Pisane, Colli Fiorentini, Chianti Vineyard location: Calcareous clay, galestro Soil composition: Guyot Vine training: 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 A Tuscan classic! Deep ruby red with garnet Tasting notes: 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. Best at 16-18 °C (60.8-64.4 °F). Serving temperature: Wonderful with pasta, risotto, structured dishes, Food pairings: meat and cheese; extremely versatile and foodfriendly. 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