



# MONTE ANTICO TOSCANA IGT



Monte Antico, which means “ancient mountain,” is Neil and Maria Empson’s wholehearted tribute to Tuscany, the region they love so deeply.



85% Sangiovese, 10% Cabernet Sauvignon, and 5% Merlot



Tuscany



16-18° C (60.8-64.4° F)



12,5°

## PRODUCTION METHOD

The grapes and ensuing wine come from different altitudes and different soils. Soil type goes from compact, very fine-textured limestone at 1,300-1,500 feet above sea level; to classic, clayey/calcareous, rocky galestro, also at altitudes around 1,300 feet; and clayey/siliceous/calcareous soil, at an altitude of 820-990 feet. 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. The wine is subsequently aged 1 year in oak (80% Slavonian barrels, 20% barriques). The Slavonian barrels are 5-6 years old. Bottle ageing is 1 year.

## ORGANOLEPTIC CHARACTERISTIC

Deep ruby colour with garnet reflections, its elegant bouquet of leather, black cherries, liquorice and plums preludes a medium to full-bodied palate where ripe red fruit, subtle notes of vanilla and violets harmonize and linger, interlacing with the soft tannins and silky texture. Perfect integration of acidity and fruit, medium finish.

## FOOD PAIRING

Pasta, risotto, structured dishes, meat, cheese; extremely versatile and food-friendly.

## TECHNICAL INFO

Alcohol cont. by volume: 12.90%; total acidity (in tartaric acid): 5.80 g/l; free acidity (in acetic acid): 0.50 g/l; residual sugar: 2.85 g/l; total dry extract: 29.5 g/l; pH: 3.36.

## PACKAGING AVAILABLE

Bottles x 750 ml, 12 x 750 ml, 6 x 1500 ml, 3 x 3000 ml.