

Tuscany

Updated: July 2008

Monte Antico

Location: Santa Lucia,
Province of Pisa



Monte Antico: ancient mountain in Italian. In the world of

fine wines, a unique combination of quality, reliability and value since **1977**. The label belongs to **Neil & Maria Empson**, who launched the Super Tuscan five years after founding the Neil Empson Selections. It was their special affinity

to the heartland of Italy that led them to make their very own mark on Tuscan soil: with the *Maestro* of Italian winemakers, **Franco Bernabei**, they have styled the Tuscan grape *per eccellenza* and expressed its ultimate potential, complementing it with Merlot and Cabernet Sauvignon.

The wine itself comes from a few of the region's finest vineyard sites, in the areas of **Maremma**, **Colline Pisane**, and **Colli Fiorentini**. 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. The finest selections are cherry-picked according to harvest conditions in the individual *terroirs* and microclimates. This balanced orchestration of geological diversity makes for the wine's consistent excellence.



MONTE ANTICO

TOSCANA IGT:

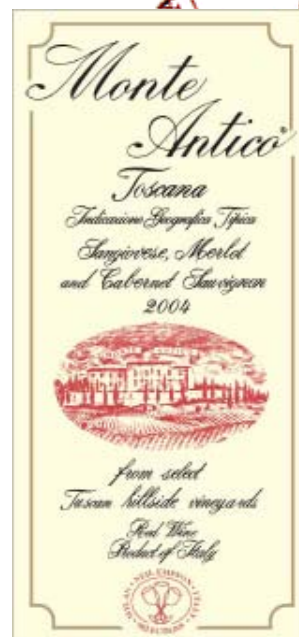
The blend, albeit varying slightly depending on vintage conditions, is **85% Sangiovese, 10% Merlot, and 5% Cabernet Sauvignon**.

The best selections are blended and aged **1 year in oak** (80% in

Slavonian barrels, **20% in barrique**)

and 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". In other words: food-friendly, pocket-friendly, all-around simpatico.



THE DETAILS

Vinification:

Soft pressing
Racking into stainless steel tanks

Fermentation:

At c. 25° C (77° F), followed by maceration for 15-20 days

Malolactic Fermentation:

In stainless steel vats for 7 days

Élevage:

1 year in oak (80% Slavonian barrels, 20% French barriques)

Bottle Age:

6 months

Tasting Notes:

A Tuscan classic! Deep ruby color with garnet reflections, its elegant bouquet of leather, black cherries, licorice and plums preludes a medium to full-bodied palate where ripe red fruit, *goût de terroir*, subtle notes of vanilla and violets harmonize and linger, interlacing with the soft tannins and silky texture. Firm backbone, perfect integration of acidity and fruit, well rounded, medium finish.

Food Accompaniments:

Pasta, meat, cheese. Extremely versatile.