



Monte Antico Toscana IGT 2016

Grapes:	85% Sangiovese, 5% Merlot & 10% Cabernet Sauvignon
Region:	Tuscany
Exposure:	North/South/East/West
Altitude:	820-1,500 feet above sea level
Soil:	From compact, very fine-textured limestone to clayey/siliceous/calcareous soil
Total Production:	1,200,000 bottles
Vinification Process:	Fermentation is in stainless steel tanks at 77° F, followed by maceration on the skins for 15-20 days and malolactic for seven days.
Aging Process:	The wine is subsequently aged 12 months in oak (80% Slavonian barrels, 20% barriques). The French oak barriques are both new and 2nd year while the Slavonian barrels are five to six years old. Followed by 12 months bottle aging
Alcohol Content:	13.50%
Tasting Notes:	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
Winemaker:	Franco Bernabei with Neil Empson
Cellaring:	Up to 3 years
Bottled:	Fall
Closure:	Screwcap
Food/Menu Pairing:	Pairs well with pasta or risotto, red meats, fowl and cheeses