

TUSCANY

MONTE ANTICO

Monte Antico Owners: The Empson Family

Fast Facts

Vineyard surface:
494 acres (200 hectares)

Owner:
The Empson Family

Winemaker:
Franco Bernabei

Established:
1977

Location:
Santa Lucia

Province:
Pisa



THE HISTORY

After Neil and Maria Empson launched Neil Empson Selections, they began considering creating their own wine. Their special affinity for Tuscany led them to start Monte Antico five years later. Monte Antico, which means “ancient mountain” in Italian, was created with the intent that the wine should reflect Tuscan culture and be easy to pair.

The Empson called on, a longtime friend and world-renowned winemaker Franco Bernabei. Together, they styled the wine using primarily Sangiovese and touches of Merlot and Cabernet Sauvignon. The resulting wine was the perfect expression of Tuscan terroir.

THE TERROIR

When it came to choosing the location of the vineyards the Empsons and Franco Bernabei were careful in their selection, choosing only sites that would provide the perfect balance for the wine. The final selection of vineyard sites includes the finest areas of Maremma, Colline Pisane, and Colli Fiorentini.

One of the unique features of Monte Antico is the range of soil types the vines grow on. The soil types include:

- A very fine-textured limestone at 1,300-1,500 feet above sea level
- A classic, clayey/calcareous, rocky galestro at 1,300 feet above sea level

- A clayey/siliceous/calcareous soil at 820-990 feet above sea level

From these select sites, the grapes are cherry-picked according to harvest conditions in the individual terroirs and microclimates. This balanced combination of geological diversity results in the wine’s consistent excellence.



MONTE ANTICO TOSCANA IGT: 85% Sangiovese, 10% Cabernet Sauvignon and 5% Merlot. The best selections are perfectly blended and aged one year in oak: 80% in Slavonian oak barrels, five to six years old, and 20% in barriques. The barriques are 10-20% new and 90-80% 2nd year. The wine is bottle aged for 12 months, and styled to a graceful balance of voluptuous berry tones and flexible/sturdy backbone. A food-friendly red with all the classic Tuscan seductiveness including delicious fruit, velvety, extract-fraught texture, full body, beautiful finish and superb balance. 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- in others words food friendly and pocket friendly!