



# Monte Antico



## Monte Antico Toscana IGT

<b>Grapes:</b>	85% Sangiovese, 5% Merlot & 10% Cabernet Sauvignon
<b>Region:</b>	Tuscany
<b>Exposure:</b>	North/South/East/West
<b>Altitude:</b>	820-1,500 feet above sea level
<b>Soil:</b>	From compact, very fine-textured limestone to clayey/siliceous/calcareous soil
<b>Total Production:</b>	1,200,000 bottles
<b>Vinification Process:</b>	Fermentation is in stainless steel tanks at 77° F, followed by maceration on the skins for 15-20 days and malolactic for seven days.
<b>Aging Process:</b>	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
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	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
<b>Winemaker:</b>	Franco Bernabei with Neil Empson
<b>Cellaring:</b>	Up to 3 years
<b>Bottled:</b>	Fall
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Pairs well with pasta or risotto, red meats, fowl and cheeses

