

# Monte Antico, Toscana IGT, Tuscany, Italy, 2019

## Producer Profile

Monte Antico was established in the early 1970s and takes their name from the medieval town of the same name located in Maremma, just a short distance from Montalcino towards the sea.

This is however an historic estate surrounded by vineyards, forests, olive groves and even a hunting reserve, which was purchased by Neil and Maria Empson, established fine wine merchants from North America, who saw the incredible potential of the estate, the brand, and its cellars. Managed since 2019 by Tara Smeralda Empson who has been awarded by Wine Enthusiast among the “40 under 40” – one of the 40 most influential people in the wine business. She has an American heart and an Italian temperament and has led the winery to sell to over 40 countries around the globe.



## Viticulture

The vineyards are within Maremma, close to Scansano as well as Colline Pisane, Colli Fiorentini and a few areas in Chianti Classico. The total vineyard area is around 200 hectares, with Sangiovese, Cabernet Sauvignon and Merlot planted at different altitudes and in different soils which guarantee sun exposure and early ripening from the more coastal vines, while inland, hillside grapes show important daytime/night-time temperature differences conducive to high quality fruit and acidity

## Winemaking

The finest selection of grapes are chosen according to harvest conditions in the individual terroirs and microclimates. This balanced orchestration of geological diversity makes for the wine’s consistent excellence. Depending on vintage, the wine is aged from 12 to 24 months in old Slavonian and mostly 2nd use French oak, with 10% of the French oak being new.

## Tasting Note

This accessible Super Tuscan has an elegant bouquet of leather, black cherries, liquorice and plums leading to a medium to full-bodied palate where ripe red fruit show off the goût de terroir in addition to subtle notes of vanilla and violets, which harmonise and linger, interlacing with the soft tannins and gorgeous silky texture. A firm backbone with perfect integration of acidity and fruit.

## Food Matching

An extremely versatile and food- friendly wine, serve with classic Italian dishes of pasta, risotto, flame-grilled meat, and hard cheeses.

Product code: 5185

### Technical Details

#### Varieties:

Sangiovese 85%  
Cabernet Sauvignon 10%  
Merlot 5%



**ABV:** 13%

**Closure:** Screw cap

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

#### Oak Ageing

**Time:** 12 to 24 Months

**Type:** Slavonian barrels and French Barriques

**% wine oaked:** 100

**% new oak:** 10

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