vintalog



MONTE ANTICO

Supremus

Toscana IGT, Italy

- 75% Sangiovese, 10% Cabernet Sauvignon, 15% Merlot

REGION
Tuscany

APPELLATION
Toscana IGT

VINTAGE
2018

ALCOHOL
13.5%

WINEMAKER
Franco Bernabei and Neil Empson

FARMING
In transition to certified sustainable viticulture, following the principles of Integrated Pest Management

VINEYARD

SOIL
Calcareous earth, sandstone, silt, clay, and marine sediments

CELLAR

FERMENTATION
Stainless steel tanks at 77 °F (25 °C), 15-20 days maceration on skins

MALOLACTIC
Malolactic fermentation for 7 days

ÉLEVAGE
14 months in barrique, principally Allier oak, 70% new, then 6 months in bottle

THE PRODUCER

Monte Antico

monteantico.com



TUSCANY, ITALY