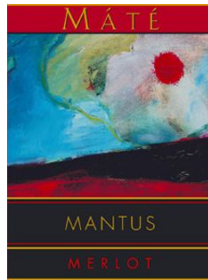


Maté | MERLOT



MANTUS SANT'ANTIMO DOC



Town:	Montalcino	Region:	Tuscany
Grape Variety:	Merlot		
Size of Vineyard:	2.5 acres	Training of vines:	Cordon
Age of Vineyard:	1998	Altitude:	1,050 ft
Vines/Acre:	2,500	Yield/Acre:	4,400 - 5,500 lbs
Soil:	clay and sandy clay	Exposure:	SW
Harvest:	First week of September		
Sugar at harvest:	Brix 24.5 - 25	Alcohol:	14.5 - 15%
Total acidity:	6.2 - 6.4	Dry extract:	30 - 34
PH:	3.4	Residual sugar:	<1.5
Vinification:	13 - 16 days on skins		
Aging:	18 months in French barriques	Production:	1,800 - 2,100 bottles
Bottling date:	20 - 22 months after harvest	Release date:	24 months after harvest
Color:	Concentrated ruby		
Fragrance:	Territory-driven aromas of mineral, plush plum and blackberry backed by loads of cherry and chocolate.		
Taste:	Full-bodied, with velvety tannins and a long finish		
Food matching:	Rare grilled steak		