



EMPSON & CO.
Experience Italy in a Wine glass



Cignale Colli della Toscana Centrale IGT

Cignale was created in 1980, when Neil and Maria Empson decided to make their own Super Tuscan along with Alessandro “Sandro” François and his wife, Antonietta, who own a historic estate in northeastern Chianti Classico – one of the region’s finest sites, in Greve in Chianti. A blend of mostly Cabernet Sauvignon, with a touch of Merlot from vineyards located at an altitude of 490-520 meters (1,610-1,710 feet) above sea level, with south/southeastern exposure. Maceration on the skins lasts 20 days at 28 °C (82.4 °F). The wine ages in barrique for 20-24 months, followed by at least six months in bottle. The name comes from an unfortunate mishap – just before one of the very first harvests, the entire crop was wiped out by wild boars. A legendary event for the team, the wine was named Cignale, which means wild boar in the Tuscan dialect. Maria Gemma Empson designed the label. Cignale enjoys a long cellar life, even up to 20 years.

Wine exported to: USA, Australia, Japan, Turks and Caicos, Bermuda

Most recent awards

WINE ADVOCATE: 95

JAMES SUCKLING: 94

VINOUS: 92

WINE ENTHUSIAST: 91

WINE SPECTATOR: 91



Winemaking and Aging

Grape Varieties:	90% Cabernet Sauvignon, 10% Merlot
Type of yeast:	Selected
Fermentation temperature:	28 °C (82.4 °F)
Length of maceration:	20 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 L
Aging before bottling:	20-24 months
Aging in bottle:	6 months
Closure:	Natural Cork



Vineyard

Organic:	No
Vineyard location:	From vineyards near La Sorgente and Ponticini
Vineyard size:	7.5 acres
Soil composition:	A mix of sand, silt, and clay
Vine training:	Guyot

Altitude:	490-520 meters (1,610-1,710 feet)
Vine density:	2,631 vines per acre
Yield:	1 ton per acre
Exposure:	South/Southeastern
Years planted:	1981
Time of harvest:	Mid-September
First vintage of this wine:	1986
Total yearly production (in bottles):	13,500



Tasting Notes and Food Pairings

Tasting notes:	Very floral and beautiful with hints of dark fruit, black currant and dried flowers, such as violets. Full body, firm and silky tannins and a fresh and bright finish. Lots of dried citrus undertones.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Pairs well with roasted or grilled red meats and game dishes.
Aging potential:	20 years
Winemaker:	Alessandro François