



EMPSON & CO.
Experience Italy in a Wine glass



Colonia Chianti Classico Gran Selezione DOCG

This single vineyard is the result of Domenico Poggiali and his son's steadfast determination and refusal to give up. The project began in an area that was once a sun-treatment colony. Early plantings in the 1960s were unsuccessful due to very difficult rocky land. In 1991, Giovanni Poggiali resumed work, with his father and grandfather, successfully planting in 1993. After years spent perfecting the crops, the first vintage was released in 2006, carrying great symbolic value for the family. Production is limited, meant for true Sangiovese and Chianti Classico connoisseurs. It is of course dedicated to grandfather Domenico. After vinification in stainless steel, the wine ages in new French oak barrels for thirty months and then in bottle for eight to twelve months. Intense color, with earthy, mineral and tobacco notes, laced with wild berry. Lovely tannins, typical to the area.

Wine exported to: Bermuda, Canada, Australia

Most recent awards

LUCA MARONI: 93

JAMES SUCKLING: 94



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	16-20 days
Type of yeast:	Selected
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Automatic punchdowns and pumpovers
Length of maceration:	16-20 days
Malolactic fermentation:	Yes
Fining agent:	Plant protein
Aging containers:	Barrique
Container size:	225 liters
Container age:	New
Type of oak:	French
Bottling period:	October
Aging before bottling:	30 months
Aging in bottle:	8-12 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Colonia
Vineyard location:	Chianti Classico, Castelnuovo Berardenga, Tuscany
Vineyard size:	3 hectares (7.41 acres)
Soil composition:	Calcareous marl and alberese
Vine training:	Guyot
Altitude:	520 meters (1,640 feet) above sea level
Vine density:	5,400 plants
Exposure:	Southwestern
Years planted:	1993
Age of vines:	25 years old
Time of harvest:	Mid-September
First vintage of this wine:	2006
Total yearly production (in bottles):	3,000

Tasting Notes and Food Pairings

Tasting notes:	An intense ruby red with a wide range of aromas. Earthy, spicy, minerally, toasty, with pleasing aromas of wild berries. The palate is intense with notable tannins, which improve with long aging. Wonderful concentration and typicity.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red meats, game, and aged cheese.

Aging potential:	18 years
Alcohol:	13.50%
Winemaker:	Franco Bernabei

2026 Empson & Co S.p.A. - Copyright © All Rights Reserved.