



Cignale

“Cignale” Colle della Toscana Centrale IGT 2015



Grapes:	90% Cabernet Sauvignon & 10% Merlot
Region:	Tuscany
Vineyard Location:	From vineyards near La Sorgente and Ponticini
Exposure:	South/Southeast
Altitude:	1,607-1,706 feet above sea level
Soil:	58% Sand, 21% Silt, & 21% Clay
Vine Age:	31 years
Time of Harvest:	Late October
Vine Density:	2,631 vines per acre
Yield per Acre:	1 ton per acre
Total Production:	13,500 bottles
Vinification Process:	After harvesting the grapes macerate on the skins for 21 days at 82.4° F
Aging Process:	Aged in barriques for 20-24 months, followed by at least six months of bottle aging
Alcohol Content:	13.50%
Tasting Notes:	Deep, dark ruby in color. 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.
Winemaker:	Alessandro François
Cellaring:	Up to 20 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with roasted or grilled red meats and game dishes
Did you know?	The first crop, in 1983, was eaten by wild boars (“cignale” in ancient Tuscan). Hence the wine name.