



# Cignale



## “Cignale” Colle della Toscana Centrale IGT

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

