

Greve, Province of Firenze

Established: 1981

Owners: Neil & Maria Empson, Alessandro Francois

Winemakers: Alessandro Francois & Franco Bernabei

Production: 10,000 bottles

Hectares under vine: 4.5

Viticulture: Organic

Vegan Friendly



The story of this Super Tuscan began when its first vintage was entirely wiped out by wild boars – hence the name Cignale, which is Tuscan dialect for wild boar. Neil and Maria Empson, together with friends Alessandro Francois of Castello di Querceto and oenologist Franco Bernabei, planted the vines (mostly Cabernet with a little Merlot) in 1981 on three locations near Greve. Together, the sites covered 3 hectares of schist, clay, lime and sand at 425-500 meters above sea level. The soil here was abundant in nitrogen, a key element to the wines structure, and the yield is an uneconomic 0.4 tonne per hectare. Recently, an additional 1.5 hectares have been purchased so there will be more wild boars to come.

Cignale IGT

This dark, inky, extract loaded Cabernet Sauvignon (90%) and Merlot (10%) blend has staggering power, concentration and longevity. Elevage is in new and second use barriques for 18-24 months and the wine displays Tuscan weight and structure, packed with powerful fruit and an edge of elegance. Unfiltered at bottling, the wine is released four years following the harvest and cellar life is 15+ years. A perfect wine to complement rich meat and game dishes (wild boar of course) or Chianina Bistecca.

2018. *A blend of 90% Cabernet Sauvignon and 10% Merlot, the 2018 Cignale ("wild boar" in Italian) offers beautiful depth and balance. This is a boldly layered Tuscan red that ages in French oak for 18 months. Sweet baking spice, dark chocolate and blackberry confit emerge from the core of this nicely concentrated red. Production is 10,000 bottles. 94 points, Monica Lerner.*

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