



IL COLOMBAIO DI SANTACHIARA

Denomination: Chianti Colli Senesi DOCG Riserva

Grape variety: 80% Sangiovese, 20% Canaiolo

Farming: organic farming certification

Soil composition: the vineyards stand on soil composed of old Pliocene sands and clays. The result is a mixed composition soil, deep and chalky

Elevation: 330-390 meters above sea level

Cultivation system: spurred cordon

Density of plants per hectare: 5500

Yield per hectare: 50 hl/ha

Bottles produced: 6000-7000

Grape harvest: hand harvest takes place from the first week of October

Vinification: 12-15 days skin maceration in cement vats. 24 months maturation in barriques and then in stainless steel tanks

First year: 2003

Serving temperature: 18°C

Alcohol by volume: 13.5% vol.

IL PRIORE



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Organoleptic notes: this wine has a deep red colour with purple hues. It has a complex perfume with notes of sour cherry and pepper. In the mouth it is complete and elegant, with complex and deep tannins.

Pairing: pasta and beans with pork rind and Parmigiano reggiano cheese, grilled meats, beef filet with truffled mushrooms.