



IL COLOMBAIO DI SANTACHIARA

Denomination: Toscana IGT Rosato

Grape variety: 100% Sangiovese

Farming: organic farming certification

Soil composition: mixed composition soil, rich in stone and limestone

Elevation: 350 meters above sea level

Cultivation system: spurred cordon

Density of plants per hectare: 5500

Yield per hectare: 55/60 hl/ha

Bottles produced: 2000

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

Vinification: 4-6 hours skin maceration in a wine press and fermentation at a controlled temperature. Maturation on the lees takes place in cement vats for about 7 months

First year: 2009

Serving temperature: 12°C

Alcohol by volume: 13.5% vol.

CREMISI



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Organoleptic notes: crimson colour. A fresh and fruity perfume with notes of strawberry and raspberry. In the mouth it is vivid and tense with a balanced salt final taste.

Pairing: meat or vegetables crudité, pasta with fresh tomato-basil sauce, omelette with season vegetables and aromatic herbs