



IL COLOMBAIO DI SANTACHIARA

Denomination: Vernaccia di San Gimignano DOCG

Grape variety: 100% Vernaccia di San Gimignano

Farming: organic farming certification

Soil composition: tuff soil, rich in cave stone

Elevation: 280-330 meters above sea level

Cultivation system: spurred cordon

Density of plants per hectare: 5500

Yield per hectare: 50/55 hl/ha

Bottles produced: 7000

Grape harvest: hand harvest takes place from the end of September

Vinification: soft pressing of the grapes. Fermentation with local yeasts takes place in durmast barrels at a controlled temperature. 70% of the maturation period takes place in durmast barrels for 12 months and 30% takes place in cement vats for the same period. After being put together the wine remains in cement vats for further 8 months and is refined in bottles for about 12 months

First year: 2008

Serving temperature: 12°- 14° C

Alcohol by volume: 13,5%vol

IL COLOMBAIO DI SANTA CHIARA
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L'ALBERETA



Organoleptic notes: straw-coloured with golden hues. A captivating perfume with notes of apricot, which blend with the balsamic notes of the maturation in wood barrels. On the palate it is highly structured, with a vibrating and vivid sourness. Perfect for a long aging.

Pairing: saffron Tagliolini (thin noodles), baked fish, rabbit with Vernaccia.