



# IL COLOMBAIO DI SANTACHIARA

**Denomination:** Chianti Colli Senesi DOCG

**Grape variety:** 90% Sangiovese, 10% Merlot

**Farming:** organic farming certification

**Soil composition:** the vineyards stand on soil of mixed origin and composition. Sandy soil rich in stone and fossils and deep soil with mixed consistency and pebbles.

**Elevation:** 283-350 meters above sea level

**Cultivation system:** spurred cordon

**Density of plants per hectare:** 5500

**Yield per hectare:** 55/60 hl/ha

**Bottles produced:** 13000

**Grape harvest:** hand harvest takes place from the end of October

**Vinification:** 10-12 days skin maceration in stainless steel tanks and in cement vats. Afterwards 75% of the maturation period takes place in cement vats and 25% in small barrels. about 12 months

**First year:** 2009

**Serving temperature:** 18° C

**Alcohol by volume:** 13,5%vol

# CAMPALE



IL COLOMBAIO DI SANTA CHIARA  
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**Organoleptic notes:** the wine has a ruby red color and a fruity bouquet with notes of raspberry and strawberry. In the mouth it is pleasant, fresh, fruity and easy to drink. Captivating, complete and soft on the palate

**Pairing:** hard cured meats and cheeses, spelt soup, rosemary roasted pork or English roast beef