



## IL COLOMBAIO DI SANTACHIARA

**Denomination:** Vernaccia di San Gimignano DOCG

**Grape variety:** 100% Vernaccia di San Gimignano

**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:** 360-400 meters above sea level

**Cultivation system:** spurred cordon

**Density of plants per hectare:** 5500

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

**Bottles produced:** 7000

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

**Vinification:** soft pressing of the grapes. Fermentation with indigenous yeasts at a controlled temperature. Maturation on the fine lees takes place in cement vats with periodic bâtonnage for about 18/20 months

**First year:** 2010

**Serving temperature:** 12°C

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

IL COLOMBAIO DI SANTA CHIARA  
Loc. San Donato, 1  
53037 San Gimignano SI, Italia

Tel. +39 0577 942004  
+39 0577 941282

[www.colombaiosantachiara.it](http://www.colombaiosantachiara.it)  
[info@colombaiosantachiara.it](mailto:info@colombaiosantachiara.it)

P.I. 01043380524

# CAMPO DELLA PIEVE



**Organoleptic notes:** straw-coloured. A complex and aromatic perfume with notes of citrus fruits and flowers. On the palate it is sapid, intense and deep. The elegance and structure of this wine make it stand out

**Pairing:** soft or semi-hard cheeses, Ribollita (Tuscan bean and vegetable soup) with fresh onion and extra virgin olive oil, fish or mushrooms risotto