



IL COLOMBAIO DI SANTACHIARA

Denomination: San Gimignano rosso DOC riserva

Grape variety: 100% Sangiovese

Farming: organic farming certification

Soil composition: soil with a mixed consistency, rich in stone and limestone

Elevation: 330-360 meters above sea level

Cultivation system: spurred cordon

Density of plants per hectare: 5500

Yield per hectare: 50 hl/ha

Bottles produced: 2000

Grape harvest: hand harvest takes place from the beginning or the middle of October

Vinification: fermentation in cement vats and 15 days skin maceration. 24 months maturation in barrels and 8 months in bottles

First year: 2001

Serving temperature: 18°C

Alcohol by volume: 14% vol.

COLOMBAIO



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Organoleptic notes: a ruby red color with garnet hues. It has a spicy perfume with notes of mature fruit. In the mouth it is soft and persistent

Pairing: wild game stew, Fiorentina steak, wine-braised veal.