



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 of mixed origin and composition. Sandy soil rich in stone and fossils, and deep soil with mixed consistency and pebbles

Elevation: 250-360 meters above sea level

Cultivation system: spurred cordon

Density of plants per hectare: 5500

Yield per hectare: 55/60 hl/ha

Bottles produced: 40000

Grape harvest: hand harvest takes place from the third decade of September

Vinification: soft pressing of the grapes. Fermentation at a controlled temperature in cement vats and stainless steel tanks.

The wine is left on the lees until the beginning of March

First year: 2003

Serving temperature: 12°C

Alcohol by volume: 13% vol.

SELVABIANCA



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Organoleptic notes: straw-coloured with green hues. A clear perfume with notes of white fruit, apple, lime, lily of the valley, thyme and lemon. On the palate it is intense, vibrating and fresh, with a decisive sapid flavour. The aftertaste is long and persistent

Pairing: fresh pasta with white meat sauce, mixed fried fish or meat, roast chicken with potatoes