



IL COLOMBAIO DI SANTACHIARA

Denomination: IGT Toscana rosso
Grape variety: 100% Cabernet Franc
Farming: organic farming certification
Soil composition: sandy soil, rich in fossils and limestone
Elevation: 360 meters above sea level
Cultivation system: guyot
Density of plants per hectare: 5000
Yield per hectare: 25 hl/ha
Bottles produced: 1300
Grape harvest: hand harvest takes place from the beginning or the middle of October
Vinification: fermentation at controlled temperature in concrete, maceration on the skins for 15 days.
Aging for 18 months in first passage barriques for 70% and second passage for 30%. The last 8 months in the bottle.
First year: 2018
Serving temperature: 18°C
Alcohol by volume: 14% 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
info@colombaiosantachiara.it

P.I. 01043380524

BACICOLO



Organoleptic notes: intense and deep red color. Complex nose with notes of aromatic herbs and spices. On the palate it is dynamic, deep in the sip with soft and well balanced tannins.

Pairing: grilled and stewed red meats. Medium to long matured cheeses.