



# IL COLOMBAIO DI SANTACHIARA

**Denomination:** IGT Toscana Passito

**Grape variety:** Vernaccia, Trebbiano, Malvasia

**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:** 350-390 meters above sea level.

**Cultivation system:** Spurred cordon

**Density of plants per hectare:** 5500

**Yield per hectare:** 70/90 q/ha

**Bottles produced:** 500/700

**Grape harvest:** At the beginning of September the best grapes are selected and left on the vines. Afterwards hand harvest takes place in the second decade of October and the grapes are dried on trellis

**Vinification:** Dried grapes mashing

**Aging:** In casks of 50/70 liters for 5 years

**First year:** 2003

**Alcohol by volume:** 16% vol

# IGT TOSCANA PASSITO



IL COLOMBAIO DI SANTA CHIARA  
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**Caratteristiche organolettiche:** Amber yellow colour. An intense perfume with important notes of dried grapes and figs. Rich and incisive on the palate, with a pleasant persistent aftertaste

**Abbinamenti:** Dry pastries, dark chocolate, blue cheeses