



IL COLOMBAIO
DI SANTACHIARA

BACICOLO



Denomination: IGT Toscana rosso
Grape variety: 100% Cabernet Franc
Farming: Organic farming certification

Terreno: the vineyard stands on a soil stands an elevation of about 360 meters above sea level. The soil has medium-textured soils, rich in skeleton and limestone.

Cultivation system: guyot

Density of plants per hectare: 5000

Yield per hectare: 25 hl/ha

Grape harvest: hand harvest takes place from the first two weeks of October.

Vinification: Fermentation and maceration 15 days in cement, vinification for 12 months 50% new barrique, 50% in barrique of second passage. Aging one year in bottle.

First year: 2018

Bottles produced: 2.000

Serving temperature: 18° C

Alcohol by volume: 14% vol.

Organoleptic notes: Intense red color with violet huets. Complex at the nose with notes of black fruits, aromatic herbs and spices. Dynamic and vertical at the palate, deep in the sip, with elegant and soft tannins, in absolute balance with the structure of the wine.

Pairing: First courses, red meat, in particular braised meat

IL COLOMBAIO DI SANTA CHIARA
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