



IL COLOMBAIO
DI SANTACHIARA

CREMISI



Denomination: Toscana IGT Rosato
Grape variety: 100% Sangiovese
Farming: Organic farming certification

Soil composition: the vineyard stand on a soil stands an elevation of about 350 meters above sea level. The soil has medium-textured soils, rich in skeleton and limestone.

Cultivation system: spurred cordon
Density of plants per hectare: 5000
Yield per hectare: 55/60 hl/ha

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

Vinification: Soft pressing and short cold maceration in press. Fermentation and vinification in steel on the lees until bottling.

First year: 2009

Bottles produced: 6.000

Serving temperature: 12°C

Alcohol by volume: 13,5% vol.

Organoleptic notes: Crimson colour. A fresh and fruity perfume with notes of strawberry and raspberry. In the mouth it is vivid and tense with a balanced salt final taste

Pairing: tartare, vegetable crudité, carpacci, aperitifs based on fresh cheese and cold cuts, pasta dishes, fish soup.

IL COLOMBAIO DI SANTA CHIARA
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