



IL COLOMBAIO  
DI SANTACHIARA

# IL PRIORE

---



**Denomination:** Chianti Colli Senesi DOCG Riserva

**Grape variety:** 90% Sangiovese, 10% Canaiolo

**Farming:** Organic farming certification

**Soil composition:** the vineyards stand on soil of mixed origin and composition at an elevation of 280 - 360 meters above sea level. The soil is composed of old Pliocene sands and clays. The result is a mixed composition soil, deep and chalky.

**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:** Fermentation and maceration 15 days in steel and cement, aging for 24 months in barrique of second passage.

**First year:** 2003

**Bottles produced:** 4.000

**Serving temperature:** 18° C

**Alcohol by volume:** 13,5% vol.

**Organoleptic notes:** This wine has a deep red color with purple hues. It has a complex perfume with notes of sour cherry and pepper. In the mouth it is complete and elegant, with complex and deep tannins.

**Pairing:** First courses, red meat and roasts, medium-aged cheeses.

IL COLOMBAIO DI SANTA CHIARA

Loc. San Donato, 1 53037 San Gimignano SI, Italia

Tel. +39 0577 942004

[www.colombaiosantachiara.it](http://www.colombaiosantachiara.it)

[info@colombaiosantachiara.it](mailto:info@colombaiosantachiara.it)

P.I. 01043380524