



IL COLOMBAIO
DI SANTACHIARA

CAMPALE

Denomination: Chianti Colli Senesi DOCG

Grape variety: 90% Sangiovese, 10% Merlot

Farming: Organic farming certification

Soil composition: the vineyards stand on soil of mixed origin and composition at an elevation of 280 - 350 meters above sea level. Sandy soil rich in stone and fossils, and deep soil with mixed consistency and pebbles.

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 10 days in steel and cement, aging for 12 months 50% in cement, 50% between big barrel and barrique of third passage.

First year: 2009

Bottles produced: 13.000

Serving temperature: 18° C

Alcohol by volume: 13,5% vol.

Organoleptic notes: Ruby red color. Notes of red fruits on the nose, juicy and crunchy on the palate. Excellent balance between structure and acidity with well-defined tannic textures.

Pairing: cured meats and cheeses, first and second meat dishes.



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