



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.

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