



IL COLOMBAIO
DI SANTACHIARA

L'ALBERETA



Denomination: Vernaccia di San Gimignano DOCG

Grape variety: 100% Vernaccia di San Gimignano

Farming: Organic farming certification

Soil composition: the vineyard stand on a soil at an elevation of 250 - 280 meters above sea level, with tuff soil rich in cave stone.

Cultivation system: spurred cordon

Density of plants per hectare: 5000

Yield per hectare: 50/60 hl/ha

Grape harvest: hand harvest takes place from the end of September.

Vinification: full strand skin maceration. Soft pressing of the grapes. Spontaneous fermentation at controlled temperature in large barrels. Aging on noble lees: 1 year in wood, 6 months in cement. One more year in the bottle.

First year: 2008

Bottles produced: 7.000

Serving temperature: 12°-14°C

Alcohol by volume: 13,5% vol.

Organoleptic notes: Straw-coloured with golden hues. A captivating perfume with notes of apricot, which blend with the balsamic notes of the maturation in wood barrels. On the palate it is highly structured, with a vibrating and vivid sourness. Perfect for a long aging

Pairing: tartare, carpacci, fish and white meats, fresh or semi-aged cheeses, soups, risotto, fried and roast meat.

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