



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 55-60 hl/ha

GRAPE HARVEST Hand harvest from the end of September

VINIFICATION 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

BOTTLE 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.