



IL COLOMBAIO
DI SANTACHIARA



SELVABIANCA

DENOMINATION Vernaccia di San Gimignano DOCG

GRAPE VARIETY 100% Vernaccia di San Gimignano

FARMING Organic farming certification

SOIL COMPOSITION Mixed-origin soils at elevations ranging from 250 to 360 meters above sea level. The terrain includes sandy soils rich in stones and fossil fragments, alongside deeper soils with a heterogeneous structure and a notable presence of pebbles.

CULTIVATION SYSTEM Spurred cordon

DENSITY OF PLANTS PER HECTARE 5000

YIELD PER HECTARE 55-60 hl/ha

GRAPE HARVEST Hand harvest from the third decade of September

VINIFICATION Full strand maceration and soft pressing of the grapes. Fermentation at controlled temperatures in cement vats and stainless steel tanks. On its lees until bottling.

FIRST YEAR 2003

BOTTLE PRODUCED 58.000

SERVING TEMPERATURE 12°C

ALCOHOL BY VOLUME 13% vol

ORGANOLEPTIC NOTES straw-coloured with green hues. A clear, fresh, mineral Vernaccia, balanced between fruit and flower from the first nose. A clear perfume with notes of white fruit, apple, lime, lily of the valley, and thyme lemon. On the palate it is intense, vibrating and fresh, with a decisive sapid flavour. The aftertaste is long and persistent.

PAIRING tartare, carpacci, pasta dishes, fried, white meat and roast.