



IL COLOMBAIO
DI SANTACHIARA

COLOMBAIO

DENOMINATION IGT Toscana Rosso

GRAPE VARIETY 100% Sangiovese

FARMING Organic farming certification

SOIL COMPOSITION The vineyards stand on soil of mixed origin and composition at an elevation of 300 - 360 meters above sea level. Soil with a mixed consistency, rich in stone and limestone.

CULTIVATION SYSTEM Spurred cordon

DENSITY OF PLANTS PER HECTARE 5000

YIELD PER HECTARE 50 hl/ha

GRAPE HARVEST Hand harvest takes place from the first week of October.

VINIFICATION Fermentation and maceration for 20 days in steel and cement, vinification for 24 months in new barriques. Aging one year in bottle.

FIRST YEAR 2001

BOTTLE PRODUCED 3.300

SERVING TEMPERATURE 18°C

ALCOHOL BY VOLUME 14% vol

ORGANOLEPTIC NOTES A ruby red color with garnet hues. The aroma is complex and harmonious with notes of tobacco and spices. It has a spicy perfume with notes of mature fruit. In the mouth it is soft and persistent.

PAIRING First courses, red meat and roasts, medium-aged cheeses, venison, in particular boar stew.

