



IL COLOMBAIO
DI SANTACHIARA



CREMISI

DENOMINATION Toscana IGT Rosato

GRAPE VARIETY 100% Sangiovese

FARMING Organic farming certification

SOIL COMPOSITION The vineyard stands on a soil stands an elevation of about 350 meters above sea level. The soil has medium-textured soils, rich in skeleton and limestone.

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 Soft pressing and short cold maceration in press. Fermentation and vinification in steel on the lees until bottling.

FIRST YEAR 2009

BOTTLE PRODUCED 6.000

SERVING TEMPERATURE 12°C

ALCOHOL BY VOLUME 13,5% vol

ORGANOLEPTIC NOTES Crimson colour. A fresh and fruity perfume with notes of strawberry and raspberry. In the mouth it is vivid and tense with a balanced salt final taste.

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