



IL COLOMBAIO
DI SANTACHIARA



IL PRIORE

DENOMINATION Chianti Colli Senesi DOCG Riserva

GRAPE VARIETY 90% Sangiovese, 10% Canaiolo

FARMING Organic farming certification

SOIL COMPOSITION The vineyards stand on soil of mixed origin and composition at an elevation of 280 - 360 meters above sea level. The soil is composed of old Pliocene sands and clays. The result is a mixed composition soil, deep and chalky.

CULTIVATION SYSTEM Spurred cordon

DENSITY OF PLANTS PER HECTARE 5000

YIELD PER HECTARE 55/60 hl/ha

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

VINIFICATION Fermentation and maceration 15 days in steel and cement, aging for 24 months in barrique of second passage.

FIRST YEAR 2003

BOTTLE PRODUCED 4.000

SERVING TEMPERATURE 18°C

ALCOHOL BY VOLUME 13,5% vol

ORGANOLEPTIC NOTES Deep red color with purple hues. It has a complex perfume with notes of sour cherry and pepper. In the mouth it is complete and elegant, with complex and deep tannins.

PAIRING First courses, red meat and roasts, medium-aged cheeses.