



IL COLOMBAIO
DI SANTACHIARA



CAMPO DELLA PIEVE

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 composed of old Pliocene sands and clays, at an elevation of 330 - 360 meters above sea level. 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 harvest takes place from the third decade of September, beginning of October.

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

FIRST YEAR 2010

BOTTLE PRODUCED 8.000

SERVING TEMPERATURE 8.°C

ALCOHOL BY VOLUME 13,5% vol

ORGANOLEPTIC NOTES Straw-coloured. An elegant and rigorous wine with notes of citrus fruit and flowers. On the palate it is sapid, intense, deep.

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