



IL COLOMBAIO
DI SANTACHIARA

SELVABIANCA



Denomination: Vernaccia di San Gimignano DOCG

Grape variety: 100% Vernaccia di San Gimignano

Farming: Organic farming certification

Soil composition: the vineyards stand on soil of mixed origin and composition at an elevation of 250 - 360 meters above sea level. Sandy soil rich in stone and fossils, and deep soil with mixed consistency and pebbles.

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

Vinification: full strand skin maceration. Soft pressing of the grapes. Fermentation at a controlled temperature in cement vats and stainless steel tanks. The wine is left on the lees until bottling.

First year: 2003

Bottles 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.

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