



VINITY
WINE COMPANY

Il Colombaio di Santa Chiara Chianti Colli Senesi DOCG Campale

Overview

- Richly fruited yet classic expression of Chianti Colli Senesi DOCG, coming from the warmer southern hills around Siena.
- Designed to be approachable and generous, blending Tuscan character with a plush, modern texture that appeals to both traditional Chianti drinkers and fans of fuller. Fermented in stainless steel and cement with restrained oak aging to preserve freshness, terroir expression, and varietal purity.

Appellation: Chianti Colli Senesi DOCG

Varietal: 90% Sangiovese; 10% Merlot

Type: Red, dry

Winemaking and Vineyard Notes

Production: 13,000 bottles

Harvest: Hand harvest takes place from the first week of October.

Vinification: Fermentation and maceration 10 days in steel and cement.

Aging: 12 months, 50% in cement, 50% between big barrel and barrique of third passage.

Production Area: Localita San Donato (San Gimignano)

Soil: Sandy soil rich in stone and fossils, and deep soil with mixed consistency and pebbles.

Elevation: 280 - 350 meters above sea level.

Training System: Spurred cordon; 5,000 plants per hectare.

Tasting Notes

Color: Ruby red color.

Bouquet: Aromas of ripe black cherry, raspberry, and red plum alongside notes of violet, dried oregano, fennel, and crushed stone

Palate: Medium-bodied and vibrant, with layers of ripe black cherry, wild raspberry, plum, and dried Mediterranean herbs. Bright acidity and fine-grained tannins carry the wine through a savory, mineral-driven finish.

Alcohol: 13.5%

Serving Temperature: Best served between 16°C and 18°C (60-64° F).

Food Pairing

Excellent with pappardelle alla bolognese, wild mushroom risotto, grilled bistecca Fiorentina, rosemary-roasted pork, wood-fired pizza, or aged pecorino Toscano. Its bright acidity also make it a natural partner for tomato-based dishes and rustic Tuscan cuisine.



Il Colombaio di Santa Chiara Founded in the early 2000s by the Mario Logi and now run by his sons Alessio, Giampero and Stefano, the estate has quickly become one of the most respected producers in southern Tuscany's Colli Senesi and San Gimignano. Their focus is on organic viticulture, low intervention winemaking, and site-specific bottlings. The vineyards sit on classic San Gimignano soils—ancient marine sands mixed with clay and limestone—which give their range of Vernaccia and Chianti wines their signature combination of mineral tension and Mediterranean ripeness.