



VINITY
WINE COMPANY

Il Colombaio di Santa Chiara Vernaccia di San Gimignano DOCG Campo della Pieve

Overview

- Single-vineyard Vernaccia di San Gimignano from the small 1.5 hectare Campo della Pieve parcel, a short distance from the medieval 13th century walls and close to the family's Inn, Locanda dei Logi.
- Vibrant, mineral-driven and bursting Meyer lemon, orchard fruit, white flowers, and salty sea-breeze freshness. Campo Pieve is a clean, crisp expression of place. Though it sits on lees for 18/20 months with periodic bâtonnage it retains a surprising freshness which overlays its elegant structure.

Appellation: Vernaccia di San Gimignano DOCG

Varietal: 100% Vernaccia

Type: White, dry

Winemaking and Vineyard Notes

Production: 7,000 bottles

Harvest: Hand harvest at the end of September or beginning of October.

Vinification: Soft pressing of the grapes. Fermentation with indigenous yeasts at a controlled temperature.

Ageing: 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: 330-360 meters above sea level.

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

Tasting Notes

Color: Bright straw yellow.

Bouquet: Complex and quite aromatic for Vernaccia, with notes of ripe yellow stone fruit, citrus, acacia, beeswax and flowers.

Palate: Crisp and beautifully textured, with layers of lemon zest, green pear, white peach, and fresh almond carried by bright acidity and pronounced saline minerality. Supple leading into a long, clean finish of citrus oil and crushed stone.

Alcohol: 13.5%

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

Food Pairing

Fish or mushrooms risotto, Ribollita (Tuscan bean and vegetable soup with fresh onion and extra virgin olive oil), soft or semi-hard cheeses.



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.