



VINITY
WINE COMPANY

Il Colombaio di Santa Chiara Campale – Chianti Colli Senesi

Appellation: Chianti Colli Senesi DOCG

Type: Red, dry

Varietal: 90% Sangiovese, 10% Merlot

Certified Organic



BIOLOGICO

Campale is a lovely fruit-forward Chianti. The Colli Senesi is a warmer zone in Chianti and delivers beautiful, full and ripe fruit. This is the perfect gateway wine for someone with a 'California' palate. However there is still enough 'Chianti' crunch to give the wine interest and depth.

Tasting Notes

Color: Ruby red

Bouquet: A fruit-filled bouquet with notes of raspberry and strawberry.

Taste: In the mouth it is pleasant, fresh, fruity and easy to enjoy. Captivating, complete and soft on the palate.

Alcohol: 13.5%

Serving Temperature: 18° C (64° F)

Food Pairings

Cured meats and cheeses, spelt soup, rosemary roasted pork or English roast beef.

Vineyard Notes

Elevation: 283-350 meters (925-1,150 feet) a.s.l.

Training System: Spurred cordon

Soil: The vineyards stand on soil of mixed origin and composition. Sandy soil rich in stone and fossils and deep soil with mixed consistency and pebbles.

Plants per hectare: 5500

Yield per hectare: 55/60 hl/ha

Winemaking Notes

Harvest: Hand harvest takes place from the end of October.

Fermentation: 10-12 days skin maceration in stainless steel tanks and cement vats.

Ageing: 75% of the maturation period takes place in cement vats and 25% in small barrels – about 12 months



Il Colombaio di Santa Chiara is a family farm built by hard work. Mario Logi, who began working the land as a teenager in the 1950s, acquired his own property and raised a family. In 2002, the youngest son, Alessio, who had already started Oenological studies, wanted to put his efforts and passion to good use and make wine from their own vineyards. It quickly became a family project and the winery, Il Colombaio di Santa Chiara, was born. All good wine begins in the vineyard and wines that express their terroir especially so. Drawing on his long experience and instincts developed over a lifetime of farming, Mario and his sons are constantly among their vines. A vineyard, by its nature is not 'natural' and its health requires attention. This begins with having a healthy biosphere surrounding the plants and is the reason they worked hard to obtain organic farming certification.