



VINITY
WINE COMPANY

Il Colombaio di Santa Chiara Cremisi – Toscana Rosato

Appellation: Toscana Rosato IGT

Type: Rosé, dry

Varietal: 100% Sangiovese

Certified Organic



BIOLOGICO

The Colli Senesi is a warmer zone in Chianti and delivers beautiful, full and ripe fruit. Though this rosé is dry, the fruit richness translates to a beautifully aromatic bouquet that has a warm and delicate fruit lift.

Tasting Notes

Color: Crimson-pink

Bouquet: A fresh and fruity perfume with notes of strawberry and raspberry.

Taste: In the mouth it is vivid and tense with notes of red fruit, finishing with a balanced minerality.

Serving Temperature: 12° C (54° F)

Alcohol: 13.5%

Food Pairing

Meat or vegetables crudité, pasta with fresh tomato-basil sauce, omelet with season vegetables and aromatic herbs.

Vineyard Notes

Elevation: 350 meters above sea level

Training System: Spurred cordon

Soil: Mixed composition soil, rich in stone and limestone.

Plants per hectare: 5500, yield per hectare: 55/60 hl/ha



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.