



VINITY
WINE COMPANY

Il Colombaio di Santa Chiara L'Albereta Riserva – Vernaccia di San Gimignano

Appellation: Vernaccia di San Gimignano DOCG

Type: white, dry

Varietal: 100% Vernaccia

Certified Organic



BIOLOGICO

Tasting Notes

Color: Straw yellow with golden nuances.

Bouquet: Complex and elegant with light hints of vanilla.

Taste: Dry and structured. The balanced acidity is noteworthy. .

Alcohol: 14%

Serving Temperature: 12° C (54° F)

Food Pairing

Pairs well with appetizers, *tartare*, *carpacci*, fish and white meats, fresh or semi-aged cheeses, soups, risotto, fried and roast meat.

Vineyard Notes

Production Area: Loc. Racciano, San Gimignano

Elevation: 400 meters (1,300 feet) a.s.l.

Planting System: Spurred cordon.

Soil: Rich in sand and organic material with medium calcareous content .

Winemaking Notes

Harvest: By hand which usually begins the last week of September. The best bunches are carefully selected directly in the vineyard and immediately delivered to production.

Fermentation: Full strand skin maceration. Soft pressing of the grapes. Spontaneous fermentation at controlled temperature in large barrels.

Aging: Aging on noble lees, one-year in wood, 6-months in cement. One more year in the bottle before release.



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.