



VINITY
WINE COMPANY

Il Colombaio di Santa Chiara Campo Pieve – Vernaccia di San Gimignano

Appellation: Vernaccia di San Gimignano DOCG

Type: White, dry

Varietal: 100% Vernaccia

Certified Organic



BIOLOGICO

The Campo della Pieve vineyard is 1.5 hectares and lies just below the San Donato Parish which is where you will find our inn, **Locanda dei Logi**, just a short distance from San Gimignano. This single vineyard, 100% Vernaccia di Gimignano wine 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.

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.

Taste: Juicy and well structured with orchard fruits, citrus zest and toasted almond notes with a salty minerality on the elegant finish.

Alcohol: 14%

Serving Temperature: 12° C (54° 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.

Vineyard Notes

Elevation: 360-400 meters (1,180-1,320 feet) a.s.l.

Training System: Spurred cordon

Soil: The vineyards stand on soil composed of old Pliocene sands and clays. The result is a mixed composition soil that is deep and chalky.

Plants per hectare: 5500

Yield per hectare: 55/60 hl/ha

Winemaking Notes

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

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

Aging: Maturation on the fine lees takes place in cement vats with periodic bâtonnage for about 18/20 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.