



VINITY  
WINE COMPANY

## Il Colombaio di Santa Chiara Selvabianca – Vernaccia di San Gimignano

**Appellation:** Vernaccia di San Gimignano DOCG

**Type:** White, dry

**Varietal:** 100% Vernaccia

**Certified Organic**



BIOLOGICO

Vernaccia from San Gimignano has a long history, and since the Renaissance period has been considered one of Italy's oldest and most noble wines. Its fame has no doubt been strongly connected to its region of origin, San Gimignano – an ancient Tuscan town famed for its medieval towers.

The Vernaccia wine grape is mentioned as early as 1276 in San Gimignano's records and in Dante's Divine Comedy. Its name is thought to originate from the word vernaculum, which means 'of the place' and is the etymological root of the English word 'vernacular'. As might be expected, in light of this fact, there are several grape varieties known as 'Vernaccia', which just happened to be the local grape variety used in their respective regions. Although there are several other Vernaccias in the country, such as in Marche and Sardinia, Vernaccia di San Gimignano is unique to this area in Tuscany. It was a wine considered to be fit for a king; Pope Martin IV was said to be especially partial to eels cooked in Vernaccia.

### Tasting Notes

**Color:** Straw yellow with golden nuances.

**Bouquet:** Delicate and fresh with hints of apple and fresh flowers.

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

**Alcohol:** 13.5%

**Serving Temperature:** 12° C (54° F)

### Food Pairing

Pairs well with appetizers, fish and shellfish, white meat, and carpaccio

### 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:** After a short maceration with the skins, the temperature controlled fermentation takes place in steel tanks.



*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.*