



Il Colombaio di Santa Chiara Toscana Rosato IGT Cremisi

Overview

- A vibrant Tuscan rosato from the hills outside Siena, Cremisi captures the energy of Sangiovese in its most refreshing form. Bursting with wild strawberry, raspberry, watermelon rind, and blood orange, lifted by floral hints of rose and a clean mineral edge.

Appellation: Toscana Rosato IGT

Varietal: 100% Sangiovese

Type: Rosé, dry

Winemaking and Vineyard Notes

Production: 6,000 bottles

Harvest: First week of October

Vinification: Soft pressing and short cold maceration in press. Fermentation and vinification in steel on the lees until bottling.

Production Area: Loc. Racciano, San Gimignano

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

Elevation: 350 meters above sea level

Training System: Spurred cordon; 5,000 plants per hectare.

Tasting Notes

Color: Crimson-pink

Bouquet: Fresh and expressive, opening with lifted aromas of wild strawberry, raspberry, and red cherry, followed by watermelon rind and blood orange zest.

Palate: Dry, crisp, and highly refreshing with vibrant flavors of wild strawberry, raspberry, and pink grapefruit.

Alcohol: 13.5%

Serving Temperature: Best served between 10°C and 12°C (48-54° F).

Food Pairing

Ideal with antipasti, cured meats, fresh mozzarella, seafood crudo, grilled vegetables, light pasta dishes, and summer salads.



Il Colombaio di Santa Chiara Founded in the early 2000s by the Mario Logi and now run by his sons Alessio, Giampero and Stefano, the estate has quickly become one of the most respected producers in southern Tuscany's Colli Senesi and San Gimignano. Their focus is on organic viticulture, low intervention winemaking, and site-specific bottlings. The vineyards sit on classic San Gimignano soils—ancient marine sands mixed with clay and limestone—which give their range of Vernaccia and Chianti wines their signature combination of mineral tension and Mediterranean ripeness.