



VINITY
WINE COMPANY

Il Colombaio di Santa Chiara Vernaccia di San Gimignano DOCG L'Arbereta Riserva

Overview

- The Logi brothers consider L'Arbereta the elegant "older sister" in their highly-acclaimed family of Vernaccia. One of the estate's more structured and age-worthy expressions of Vernaccia, taking the varietal well beyond its typical fresh, early-drinking style.
- A serious, single-vineyard Vernaccia—still fresh and coastal in feel, but with added depth, grip and structure.

Appellation: Vernaccia di San Gimignano DOCG

Varietal: 100% Vernaccia

Type: White, dry

Winemaking and Vineyard Notes

Production: 7,000 bottles

Harvest: Hand harvest at the end of September or beginning of October.

Vinification: Soft pressing of the grapes. Spontaneous fermentation at controlled temperature in large barrels.

Aging: Aging on noble lees: 1 year in wood, 6 months in cement. One more year in the bottle.

Production Area: Loc. Racciano, San Gimignano

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

Elevation: 250-280 meters (1,300 feet) above sea level

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

Tasting Notes

Color: Bright straw yellow.

Bouquet: A captivating perfume with notes of apricot, which blend with the balsamic notes of the maturation in wood barrels.

Palate: Dry and full-bodied for a white, with a creamy yet focused texture. It opens with ripe yellow orchard fruit—apricot, golden apple, and lemon confit—wrapped in a deeper, more savory frame. The finish is long, savory, and slightly nutty, with lingering citrus oil, stone fruit skin, and that classic Vernaccia bitter almond signature.

Alcohol: 13.5%

Serving Temperature: Best served between 16°C and 18°C (60-64° F).

Food Pairing

Pairs beautifully with antipasti, tartare, carpacci, fish and white meats, fresh or semi-aged cheeses, soups and vegetable risotto.



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.