



VINITY  
WINE COMPANY

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

### Overview

- A fresh and pure expression of Vernaccia from the hills of San Gimignano—bright, crisp, and full of Tuscan energy. Bursting with lemon zest, green apple, white peach, and delicate wildflowers, framed by a clean line of saline minerality.

**Appellation:** Vernaccia di San Gimignano DOCG

**Varietal:** 100% Vernaccia

**Type:** White, dry

### Winemaking and Vineyard Notes

**Production:** 58,000 bottles

**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.

**Vinification:** Full strand maceration and soft pressing of the grapes. Fermentation at controlled temperatures in cement vats and stainless steel tanks.

**Production Area:** Loc. Racciano, San Gimignano

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

**Elevation:** 250-360 meters above sea level

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

### Tasting Notes

**Color:** Bright straw yellow.

**Bouquet:** A clear, fresh, mineral Vernaccia, balanced between fruit and flower from the first nose. A clear perfume with notes of white fruit, apple, lime, lily of the valley, and thyme lemon.

**Palate:** On the palate it is intense, vibrating and fresh. A long, dry finish marked by the varietals' classic almond nuance.

**Alcohol:** 13%

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

### Food Pairing

Oysters and shellfish, especially grilled shrimp or clams with lemon and olive oil, and simple seafood pasta like spaghetti alle vongole. It also shines with lemon-roasted chicken or fresh young pecorino, where its bright acidity and saline finish keep the dish lifted and balanced.



**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.