
Colombaio di Santa Chiara Vernaccia “L’Albereta”

Winery: Colombaio Santa Chiara

Category: Wine – Still – White

Grape Variety: Vernaccia di San Gimignano

Region: San Gimignano / Tuscany/ Italy

Vineyard: L’Albereta

Winery established: 1960’s, since 2002 making their own wine

Feature: Organic

Awards: 2012 and 2013 Gambero Rosso Tre Bicchieri, 2014 2 glasses



Product Information

Soil: Pliocene origin, tuff soil, rich in cave stone

Altitude: 920 to 1,080 feet above sea level

Age of vines: 45 years old

Vinification & Yield: The strictly handmade harvest usually begins the last week of September using boxes of 15-20 kg. The best bunches are chosen directly in the vineyard and immediately conveyed to the wine cellar. *Vinification:* Soft pressing of the grapes. Fermentation with local yeasts takes place in durmast barrels at a controlled temperature. 70% of the maturation period takes place in durmast barrels for 12 months and 30% takes place in cement vats. After being put together the wine remains in cement vats for further 8 months and is refined in bottles for about 12 months. **Yield:** 50 hl/ hectare.

Tasting Note: Straw-colored with golden hues. A captivating perfume with notes of apricot, which blend with the balsamic notes of the maturation in wood barrels. On the palate it is highly structured, with a vibrating and vivid sourness. Perfect for a long aging.

Production: 7,000 bottles

Alc: 13.5%

Producer Information

The farm Colombaio di Santa Chiara is located near San Gimignano, on the hills of Siena and belongs to the Logi family for about half a century. The vineyard started originally with 12 acres and has now 54 acres, including 3,000 olive trees. Always attentive to the territory and for obtaining high quality wines, this family cultivates the native vines with rigorous biological techniques. Grape harvesting takes place only at full ripeness and the cassettes are transported directly to the cellar. Here they are again selected, cleaned and started to macerate. Winemaking is strictly carried out at controlled temperature, with the aim of enhancing the characteristics of the vine, especially the vernaccia.

Their single vineyards “Campo della Pieve” and “L’Albereta” have been continuously awarded with the prestigious *Gambero Rosso* awards.

Annual production: 90,000 bottles.