

Zigzagando

# Il Colombaio di Santa Chiara VERNACCIA DI SAN GIMIGNANO DOCG "Selvabianca"

**Grape:** 100% Vernaccia.

**Region:** toscana - San Gimignano

**Alcohol Percent:** 13%.

**Production:** 25,000 bottles.

**Vinification:** old and new vineyards (60% and 40%) that produce this wine are located on hills above the 300 meters l. m., harvested in half September, strictly chosen by hand .

**Ageing:** Refinement in bottle 3 months minimum.

**Color:** Brilliant straw yellow.

**Taste:** harmonic characterized from one light note of almond.

The nose is delicately floral and fruity; medium-bodied, fresh and minerally, with notes of honey and pears on the palate; elegant, with a crisp, consistent finish.

**Notes:** The wines are produced with native vines, always been present on the territory of San Gimignano, have all original and different features, everyone its personality.

The Agricultural business The Colombaio of Santachiara is born from the desire of Alessio, Stefano and Giampiero Logos to put in practice the experience of their dad Mario, old peasant grown between the hills of San Gimignano and vignaiolo of experienced experience.

The cellar is placed in the historical borgo of San Gimignano, situated to the back of the vineyard planted mainly to vernaccia; in fact our business is always a continuous search of a more traditional vernaccia.

**Combinations:** fish in type and crustaceans, white meats, carpacci, hors d'oeuvres.

