



LA COLOMBINA

## PALPITO - SANT'ANTIMO ROSSO D.O.C.

### Denominazione di Origine Controllata

#### Grape variety

40% Sangiovese, 30% Cabernet Sauvignon, 10% Merlot, 10% Pinot Noir and 10% Ciliegiolo.

#### Cultivation technique:

Spurred Cordon, plant density: 5,500 vines/ha, 200/400 m. a.s.l.

#### Yield per hectare:

8,000 KG.

#### Production area

Castelnuovo dell'Abate, (Montalcino)

#### Vinification

The grapes are harvested exclusively by hand, at the best time for each vineyard, when they are ripe.

Vinification in steel with spontaneous temperature - controlled fermentation.

Long maceration on skins.

Variable pumping over and délestage, aimed at extracting only the noble components from the skins.

#### Ageing process

*Aging for:* 8-10 months in oak barrels, with soft passage in Barriques.

#### Refining

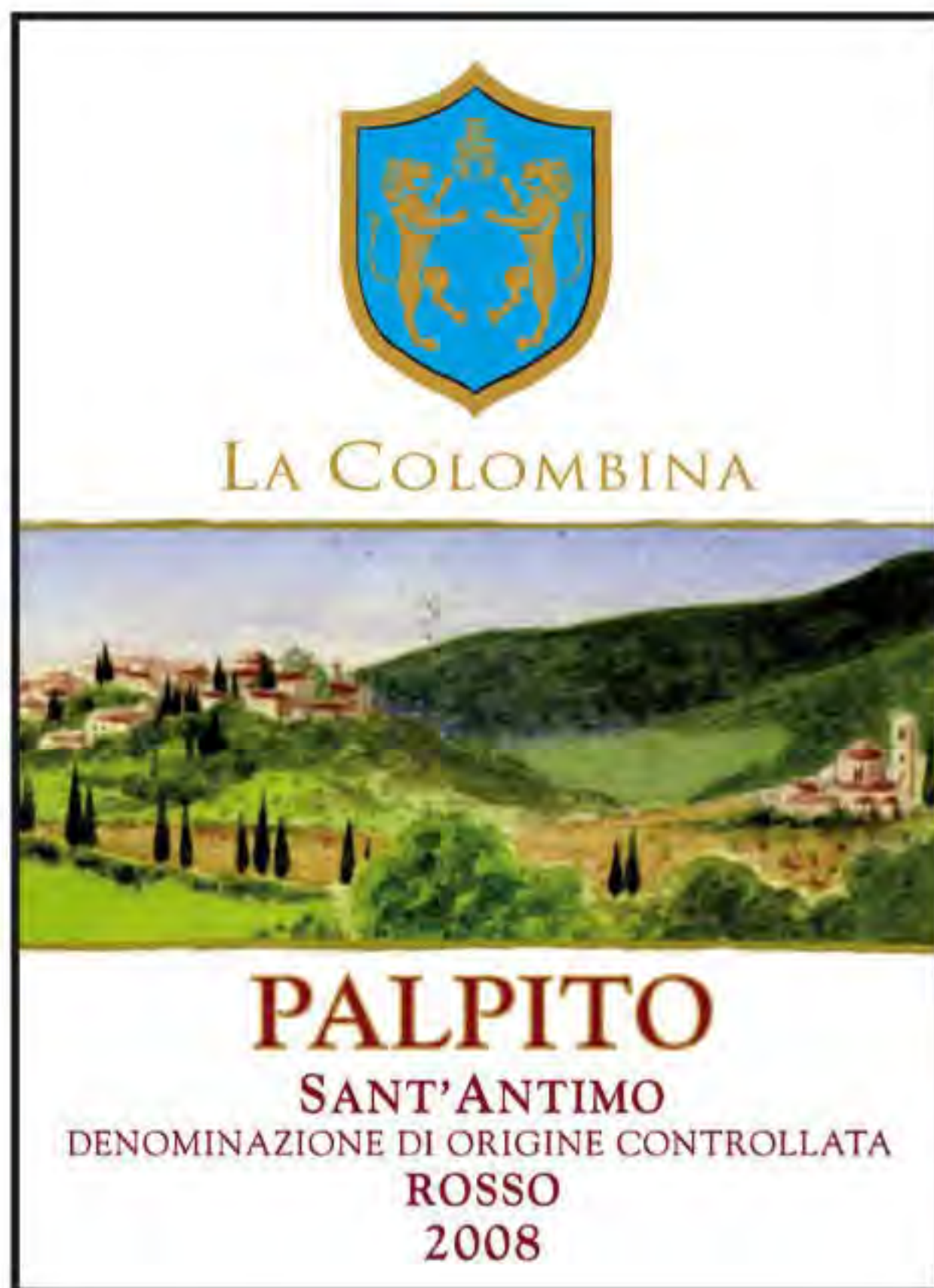
At least 4-6 months in the bottle before release for sale.

#### Organoleptic characteristics and aromas

A smooth, structured wine, nicely fresh and easy to drink.

Bright red in colour, the nose is characterised by red berries, with sour cherry and savoury note on the palate.

Serve with everyday rice and pasta dishes, everyday main courses featuring meat, cured meats and sausages and matur cheeses.



Azienda Agricola

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