



LA COLOMBINA

## SAN MARTINO ROSSO TOSCANA SUPERTUSCAN I.G.T.

### Indicazione Geografica Tipica

#### Grape variety

70% Sangiovese, 10% Merlot, 10% Cabernet Sauvignon, 10% Pinot Noir.

#### 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, into 15 kg crates, at the best time for each vineyard, when they are ripe, and are then subject to further selection.

Vinification in oak vats with spontaneous temperature - controlled fermentation.

Long maceration on skins with malo-lactic fermentation in wood.

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

#### Ageing process

*Ageing for:* 24 months, with peaks of 36 months, in French oak barrels, with short elevation in first and second handled Barriques.

#### Refining

At least 12 months in the bottle before release for sale.

#### Organoleptic characteristics and aromas

A wine with a great acid / tannin balance and outstanding elegance. Deep ruby red, with persistent notes of red berries in the nose, leather and spices on the palate.

Serve with well-structured important rice and pasta dishes, main courses featuring red meat, stews, game and mature cheeses.



Azienda Agricola  
LA COLOMBINA

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