
Il Colombaio di Santa Chiara “L’Albereta” Vernaccia di San Gimignano DOCG

Winery: Il Colombaio di Santa Chiara
Category: Wine – Still – White
Grape Variety: Vernaccia di San Gimignano
Region: San Gimignano / Toscana/ Italy
Vineyard: L’Albereta
Winery established: 1960’s, since 2002 making their own wine
Feature: Organic
Awards: Gambero Rosso Tre Bicchieri (2017)



Product Information

Soil: Pliocene origin, tuff soil, rich in cave stone
Altitude: 280 – 330 meters (919 to 1,083 feet)
Age of vines: 45 years old
Vinification: Hand-harvest usually begins the last week of September. 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 for the same time period. After being put together the wine remains in cement vats for further 8 months and is refined in bottles for about 12 months.
Yield: 50/55 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 Logi brothers began the winery Il Colombaio di Santa Chiara in 2002, inspired and supported by their father Mario, who began working the vines on the hills of Siena in the 1950’s as a young boy. “Colombaio” means dovecote, and the name, along with the label design, pay homage to a historic dovecote on the property. The winery is built on the San Donato parish property, named for a small Romanesque church on the ancient Via Francigena. The vineyard plantings are 21 hectares (52 acres) within the Vernaccia di San Gimignano DOCG area, and the farm is also home to forests and 3,000 olive trees.

The vineyard soils are largely upper Pliocene sands with clay, pebbles and gravel, also graced with some very old formations of limestone. The potential for elegance from these soils is realized through passionate attention to detail on the part of Alessio Logi, the brother who serves as enologist, devoted to displaying the greatness of the Vernaccia di San Gimignano grape.

Taught by Mario that the vines are a reflection of the land, the brothers farm completely organically. The hand-harvested grapes are handled with utmost care, transferred in small cassettes and gently pressed rather than crushed. The single-vineyard wines from the high elevation “Campo della Pieve” and “L’Albereta” sites have been continuously awarded with the prestigious Gambero Rosso awards.