

# Colombaia



Toscana I.G.T.

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Red

Certified Organic (IMC) &  
Practicing Biodynamic

## Varietals

95% Sangiovese, 5% Colorino

## Soil

Clay & Limestone

**Age of Vines** 10 to 80 Years

## Pairing

Works well with shellfish, grilled seafood, grilled chicken & pasta dishes, hearty garden salads, vegetable tarts & casseroles.

Colombaia was established in the early '70s in the hamlet of Mensanello. Piero Lomazzi— who was brought up in a southern Italian winemaking family— reclaimed a long-abandoned Tuscan farm & extending the existing vineyards. Two decades ago Piero's son, Dante & his wife Helena took over the winemaking reins at Colombaia. The complete conversion to organic farming methods (certified by Istituto Mediterraneo di Certificazione) took place in '90. Dante & Helena have recently begun making the switch from organic to biodynamic farming methods. The house & wine cellar are located on a wide hill that is surrounded by 4 hectares of vines containing the indigenous Sangiovese, Colorino, Malvasia Nera & Canaiolo varieties. The vineyard is 220 meters above sea level & benefit from an outstanding Southwest exposure. Dante, named for his grandfather, is a third generation winemaker & he takes a great deal of pride in farming his vines organically & rejecting industrial-produced winemaking.

[www.colombaia.it](http://www.colombaia.it)

Pruning Method: Runner

**Total Production:** 15,000 bottles

## Toscana IGT Rosso:

**Vinification:** Hand-harvest in small baskets. The fruit is gently pressed & fermentation occurs in cement tanks. Only native yeast are employed & no enzymes are added. Aged in large Slovenian oak casks for one year. Unfiltered.

**Tasting Note:** Ruby red in the glass with lovely, vinous scents of plum, red currant & cedar. The palate is supple with elegant red berry fruit backed by a herbaceous mineral core. This medium bodied gem has pleasant acidity & easy tannins.