



Il Colombaio di Santa Chiara – CAMPALE, CHIANTI COLLI SENESI

Campale is a lovely fruit-forward Chianti. The Colli Senesi is a warmer zone in Chianti and delivers beautiful, full and ripe fruit. This is the perfect gateway wine for someone with a 'California' palate. However, there is still enough 'Chianti' crunch to give the wine interest and depth.

Appellation: Chianti Colli Senesi DOCG

Type: Dry, red

Varietal: 90% Sangiovese, 10% Merlot



Elevation: 283-350 meters above sea level
Training System: Spurred cordon
Soil: The vineyards stand on soil of mixed origin and composition. Sandy soil rich in stone and fossils and deep soil with mixed consistency and pebbles.
Plants per hectare: 5500, yield per hectare: 55/60 hl/ha
Certification: Organic
Harvest: Hand harvest takes place from the end of October.
Fermentation: 10-12 days skin maceration in stainless steel tanks and in cement vats.
Winemaking Notes: Agging: 75% of the maturation period takes place in cement vats and 25% in small barrels – about 12 months
Color: Ruby red
Bouquet: A fruit-filled bouquet with notes of raspberry and strawberry.
Taste: In the mouth it is pleasant, fresh, fruity and easy to enjoy. Captivating, complete and soft on the palate.
Food Pairings: Cured meats and cheeses, spelt soup, rosemary roasted pork or English roast beef.
Serving Temperature: 18° C (64° F)
Tasting Notes: Alcohol: 13.5%