

Colombaia



Toscana I.G.T.

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White

Certified Organic (IMC) &
Practicing Biodynamic

Varietals

50% Trebbiano, 50% Malvasia

Soil

Clay & Limestone

Age of Vines 10 to 80 Years

Pairing

Enjoy with hearty pasta dishes,
fowl, baked chicken & grilled
steak.

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

Pruning Method: Runner

Total Production: 15,000 bottles

Toscana IGT (Blanco):

Yields: 1,000 bottles produced

Vinification: Grapes are harvested by hand & taken to the winery in small baskets. The fruit is gently pressed & a cool fermentation occurs in temperature controlled stainless steel tanks. The wine undergoes a malolactic fermentation. Only native yeast are employed & no enzymes are added to the wine. The wine is filtered at bottling.

Tasting Note: Greenish straw in the glass with shimmering silver highlights. Pear flesh, yellow apple core & warm hay are present on the nose. The palate is medium bodied & supple with white fruit & elegant mineral notes. The wine finishes dry with a note of fresh herbs.