

Colombaia



IGT

Rosato Frizzante
rosé sparkling

Certified Organic (IMC) &
Practicing Biodynamic

Varietals

Sangiovese, Colorino, Malvasia
Nera, Canaiolo

Soil

Clay rich in fossil shells.

Age of Vines 40 years old.

Pairing

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

Rosato Frizzante IGT:

Total Production: 15,000 bottles

Yields: 40hl/ha, 500 bottles

Vinification: Methode Ancestral (natural fermentation in the bottle), manual disgorgement. Residual sugar is less than 1g/L. No sulfites added.

COMING SOON