Your Logo

IL COLOMBAIO DI SANTACHIARA

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by alivini Since 1975

Bottle Size	75	cl
Alcohol by Volume	12.5	%
Production Area	TOSCANA, ITALY	
Grapes	100% Vernaccia di San Gimignano	
Colour	Straw-coloured with green hues	
Method	Concrete and Stainless Steel	
Vinification	Full strand skin maceration. Soft pressing of the grapes. Fermentation at a controlled temperature in cement vats and stainless steel tanks. The wine is left on the lees until bottling.	

Product Name	SELVABIANCA VERNACCIA DI SAN GIMIGNANO D.O.C.G. 2024
Alivini Product Code	VER-SANTA-CHIARA-10D

Product Picture

Tasting Notes and Wine Pairing

Soil composition: the vineyards stand on soil of mixed origin and composition at an elevation of 250 - 360 meters above sea level. Sandy soil rich in stone and fossils, and deep soil with mixed consistency and pebbles.
Grape harvest: hand harvest takes place from the third part of September.
A clear, fresh, mineral Vernaccia, balanced between fruit and flower from the first nose. A clear perfume with notes of white fruit, apple, lime, lily of the valley, and thyme lemon. On the palate it is intense, vibrating and fresh, with a decisive sapid flavour. The aftertaste is long and persistent. **Pairing:** tartare, carpacci, pasta dishes, fried, white meat and roast.

INGREDIENTS	
List of Ingredients	%
Grapes	99.96
Sulphites	0.02
Gum arabic	0.01
Metatartaric acid	0.01

VALUES	
ENERGY	Each 100ml
KJ	318
Kcal	76

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Synthetic Corks

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (0-6 g/L = Bone Dry); **BRUT** (0-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	2

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.4

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.25

STORAGE CONDITIONS
Air conditioned warehouse

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC	x	
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

ISSUED BY	DATE
Stefano Logi	29/01/2026

APPROVED BY	DATE
GDT	02.02.2026