

An Integrity Wines Selection

Colombaia

Dante Lomazzi, Colle Val d'Elsa, Tuscany

The inspiration for Colombaia originated with the Lomazzi family, the descendents of generations of winegrowers distributing wine produced in Puglia, Lombardy and Emilia-Romagna at the beginning of the 1900s, The current winery was established in the 1970s at Colle Val d'Elsa about 1 ½ hours south of Florence, by reclaiming a long-abandoned farm and extending the existing vineyard.

Colombaia maintains **3 hectares of 40 years old vineyard**

composed by Tuscany native grapes: Sangiovese, Colorino, Malvasia Nera and Canaiolo; and **1 hectare planted in 2005**, totally grown in biodynamic, with Sangiovese, Colorino.



The 2 parcels are vinified separately. **Certified organic in 1999 (Istituto Mediterraneo di Certificazione). Colombaia has been totally biodynamic since 2003 – certified by Demeter.** The grapes are harvested, by hand, a natural vinification process in concrete vats using the **traditional technics like “a capello sommerso” (submerged cap)**. The natural fermentation takes place at a controlled temperature thanks to the “buried” vats. Then, depending on whether the vines are young or old, the wine is transferred to large Slavonian oak barrels (26 hectolitre) for at least 24 months, or remain in Steel. **Dante only sulphites if necessary** only at bottling and in very small doses. The final product from the old vineyard is Colombaia IGT (a unique wine, that represent the territory and vintage (different colour label for each vintage as a truly reflection of the season of each year), a white wine Bianco Toscano IGT made with Trebbiano and Malvasia grapes, and from the youngest vineyard the red wine VIGNA NUOVA. Recently Colombaia has introduced a very limited production of Sparkling Rosè and White **methode Ancestral** a unique fermentation ending in bottle degorged manually with no added sulphite.

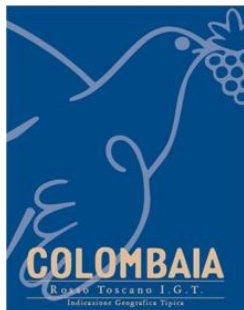
Member of: Renaissance des Appellation, AVN Association Vin naturel France, Certify Organic IMC since 1999 and biodynamic by Demeter since 2007.

COLOMBAIA Rosso Toscano IGT (2011)

Soil : clay rich in fossil shells, grapes : sangiovese, colorino malvasia nera, canaiolo from the old vineyard. Surface : 2,9 hectare total Density : 3,000. Yield : 40 Q/ha. natural fermentation, submerged cap then **12 months** Slavonian Oak Barrel (26 Hl), 3 months in bottle: Sangiovese 80%, Colorino 5%, Malvasia nera 10%, Canaiolo 5%. SO2 free : 10 ml/l, SO2 total : 25 mg/l. 250 cs available.

COLOMBAIA BIANCO IGT (2013)

Soil : clay rich in fossil shells, Trebbiano 70%, Malvasia 30%, 40 yr. old vines, surface parcel : 0,7 ha density: 3,000, yield : 30 Q/ha. Natural fermentation, **long maceration on skin (5 months)**
Residual sugar concentration: >1,0.g/L. no added sulphite
SO2 free : 3 ml/l SO2 total : 9 mg/l. Less than 100 cases available.



COLOMBAIA VIGNA NUOVA ROSSO TOSCANA IGT (2013)

Soil: clay rich in fossil shells, Sangiovese 97%, Colorino 3%, 6 yr. old vines, surface : 1 hectare, density : 5,000. yield : 40 Q/ha. Organic certification: IMC and Demeter. Natural fermentation, long maceration on skin. Aging: 6 months in steel and 6 months in bottle. SO2 free : 5 ml/l, SO2 total : 14 mg/l/250 cases available.

www.colombaia.it.



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.