

ROMI

selects

COLOMBAIA VIGNA VECCHIA

Dante and Helena Lomazzi farm biodynamically, living the peaceful Tuscan life full of joy, good wine, good food and good company that we all dream of. They have 4 hectares that have been in Dante's family for generations. The soil is mostly red clay and full of fossils. They work the vineyard like a garden and are entirely to be loved and envied.

VINTAGE: 2016

REGION: Tuscany, Italy

**GRAPES: 80% Sangiovese, Colorino,
Malvasia Nera, Canaiolo**

YEASTS: Native

**FERMENTATION: Semi-carbonic in
stainless steel**

AGED FOR: 8 months

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: 10ppm

SO2 REGIME: At bottling

FARMING: Biodynamic

ALCOHOL CONTENT: 13.5%

**SOIL: Clay, argillous calcar with fossil
shell**

VOLUME: 750mL

