



PALPITO SANT'ANTIMO ROSSO

Denomination of Controlled Origin.

Grape-varieties:

40% Sangiovese, 30% Merlot,
30 % Cabernet Sauvignon

Production area: Castelnuovo
dell'Abate

Organoleptic characteristics: Smooth
and structured with an appealing
freshness

Ageing and maturing process: Passage
in small oak barrels for about 6
months, maturing in barriques and
later in glass for
4-5 months.

Azienda Agricola

LA COLOMBINA

di Caselli Anna Maria - Castelnuovo dell'Abate - Montalcino - Italia

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