



## **Colombaia**

**Vigneron: Helena & Dante Lomazzi**

**Location: Colle di Valle d'Elsa, Toscana**

**Size of Domaine: 4 ha**

**Terroir: Clay & Argillaceous Soil with Fossils**

**Viticulture: Biodynamic**

**Since arriving in 2000, Helena and Dante have transformed Colombaia, a 16th-century farmhouse in Tuscany's Colle di Val d'Elsa, into a thriving, biodynamic ecosystem where grapes, animals, and orchards live in symbiosis. Moving away from the more industrial methods used by Dante's father in the 1970s, they sought simply to make honest wine. Today, they are recognized for producing some of the most delicate and expressive wines in the region.**

**Sitting 220 metres above sea level and just 60km from the coast, the vineyard boasts clay soils rich in intact fossils. An extraordinary microclimate, shaped by late-afternoon sea breezes, imparts a profound freshness and a salty, mineral edge to the grapes. They work this land like a grand garden, cultivating a perfect balance of 50-year-old vines (Vigna Vecchia) and 20-year-old vines (Vigna Nuova).**

**In the cellar, their philosophy is grounded in patience and minimal intervention. Wines undergo spontaneous fermentation with indigenous yeasts and are bottled without fining, filtration, or additives, save for an occasional touch of sulphur. Helena and Dante only release their cuvées when they are truly ready, often after years of resting in barrel and bottle. Visually striking, each vintage is even assigned a unique label colour to reflect the year's changing weather, capturing the true essence of their flexible, joyful, and deeply thoughtful approach.**