



Santa Barbara

SANTA BARBARA LE VAGLIE VERDICCHIO DEI CASTELLI DI JESI D.O.C. CLASSICO

“Le Vaglie” was created in 1992, with the twofold intention of diverging from the classic frameworks of traditional Verdicchio while at the same time paying tribute to the winemaking history of the Marche region. The experiment was undoubtedly successful, presenting a wine with the typical almond aromas and flavors that also surprises with complexity and captivating freshness. In 1992, in celebration of the 20th anniversary of Le Vaglie, the winery introduced five colorful labels alongside the traditional white label, a stylistic choice that continues today, delighting the wine’s numerous fans.



Classification:	Verdicchio dei Castelli di Jesi Classico DOC
Variety:	100% Verdicchio
Production:	300,000 bottles
Production Area:	Marche, between the Adriatic Sea and Appenine Mountains
Altitude:	250-260 meters (820-853 feet) a.s.l.
Soil type:	Sandy tuff, northeast and southeast exposure
Avg. age of vines:	25-40 years
Training system:	Inverted counter-espalier
Vine Density:	3,000 plants/ha
Yield:	12,000 kg/ha
Harvesting:	Manual
Time of harvest:	Second week of September
Vinification:	Fermentation in temperature-controlled stainless-steel tanks at 10-12°C
Refining:	Several months in stainless steel before bottling
Alcohol:	13%
pH:	3.20
Acidity:	5.77 g/l

