



Santa Barbara

SANTA BARBARA PASSERINA I.G.T.

Passerina is an ancient and traditional grape variety used in the white wines of central Italy, particularly the Marche region. Passero is the Italian word for "sparrow," the bird well-known to Italian vitners for its voracious appetite for ripe Passerina grapes. The Italian diminutive "-ina" indicates the quite small size of Passerina grapes. The variety is also relatively high in acidity, resulting in a fresh, inviting wine balancing freshness with structure. Ripe fruit and aromatic herbs are complimented by floral notes, finishing with an unexpected, though delightful, minerality. Best enjoyed young to fully appreciate the crisp, juicy characteristic of this wine.



Classification:	Passerina IGT
Variety:	100% Passerina
Production:	20,000 bottles
Production Area:	Marche, between the Adriatic Sea and Appenine Mountains
Altitude:	200 meters (656 feet) a.s.l.
Soil type:	Medium-density clayey, northwest exposure
Avg. age of vines:	25-40 years
Training system:	Pruned-spur cordon
Vine Density:	3,600 plants/ha
Yield:	12,000 kg/ha
Harvesting:	Manual
Time of harvest:	End of August
Vinification:	Fermentation in temperature-controlled stainless-steel tanks
Refining:	Short period (~4 months) in stainless steel before bottling
Alcohol:	12.5%
pH:	3.30
Acidity:	5.8 g/l

