



Santa Barbara

SANTA BARBARA TARDIVO MA NON TARDO VERDICCHIO DEI CASTELLI DI JESI D.O.C.G. CLASSICO RISERVA

A rich and complex nose entices with fruit (exotic, tropical) and notes of spice. An important structure is balanced by a fresh minerality that invites another sip. In addition to representing one of the regions best examples of Verdicchio, Tardivo Ma Non Tardo is participant in an interesting and noble project. The distinctive label is designed by artist Catia Uliassi who, together with the Santa Barbara winery, collaborates with the Fondazione Dott. Dante Paladini. A portion of the proceeds from each bottle of this Verdicchio goes to support research and treatment of neuromuscular disease.



Classification:	Castelli di Jesi Verdicchio Riserva DOCG Classico
Variety:	100% Verdicchio
Production:	15,000 bottles
Production Area:	Marche, between the Adriatic Sea and Appenine Mountains
Altitude:	260 meters (853 feet) a.s.l.
Soil type:	Vertical clay, northwest exposure
Avg. age of vines:	25-40 years
Training system:	Cordon spur
Vine Density:	3,000 plants/ha
Yield:	9,000 kg/ha
Harvesting:	Manual
Time of harvest:	Between first to last week of October depending on season
Vinification:	Fermentation in temperature-controlled stainless steel tanks
Refining:	~12 months on the lees in stainless steel vats and 18 months in bottle
Alcohol:	14%
pH:	3.38
Acidity:	6.0 g/l



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