Santa Barbara

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Verdicchio dei Castelli di Jesi DOC "Pignocco"

The “Pignocco” gets its name from a legendary and particularly imposing and bushy pine tree situated at the top of a hill surrounded by vineyards. This is an easy-drinking wine, vinified and aged only in stainless steel to enhance its approachability. Floral perfumes are accompanied by notes of almond and peach; in the mouth it is fresh and savory with a persistent and pleasant aftertaste of almond. The Pignocco is extremely versatile, an ideal accompaniment to appetizers and light dishes.

Classification:	Verdicchio dei Castelli di Jesi DOC
Variety:	100% Verdicchio
Number of bottles produced:	55,000 bottles
Production Area:	Between the Adriatic Sea and Appenine Mountains, southeast exposure
Altitude:	230-250 meters (755-820 feet) a.s.l.
Average age of vines:	25 years
Yield:	10,000 kg/ha
Training system:	Inverted counter-espalier
Vine density:	2,700 plants/ha
Vinification:	Fermentation in temperature-controlled stainless steel tanks using cultured yeasts
Refining:	Short period (4 months) in stainless steel before bottling
Alcohol:	13% vol.
pH:	3.3
Total acidity:	5.6 g/L
Soil type:	Sandy tuff
Time of harvest:	September
Harvesting:	Manual