Santa Barbara

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Verdicchio dei Castelli di Jesi Classico Superiore DOC "Stefano Antonucci"

Verdicchio is unquestionably one of the most important white grape varieties in Italy and this wine is an impeccable example of the potential of this typical grape of the Marche region. The Santa Barbara winery has always held the strong conviction that the amazing characteristics of Verdicchio can be exalted through fermentation and barrel aging. Through experimentation with different sizes and types of wood, the Stefano Antonucci Verdicchio was born. The wine immediately convinces with its balance, and lively and warm enveloping mouth, all enhanced by a remarkable range of perfumes (from fruit and citrus to warm spices) and marked personality.

Classification:	Verdicchio dei Castelli di Jesi Classico Superiore DOC
Variety:	100% Verdicchio
Number of bottles produced: Production Area:	40,000 bottles Between the Adriatic Sea and Appenine Mountains, east/southeast exposure 250 meters (820 feet) a.s.l.
Altitude:	
Average age of vines: Yield:	25 years
Training system:	7,500 kg/ha
Vine Density:	Guyot
Vinification:	3,500 plants/ha Fermentation in temperature-controlled stainless steel tanks
Refining:	Aged 12 months. 30% aged in 225 Liter French oak barrels (15% - 20% new) and 70% is aged in stainless steel
Alcohol:	13.5% vol
pH:	3.4
Total acidity:	5.3 g/L
Soil type:	Medium-density clayey
Time of harvest:	October
Harvesting:	Manual