



Verdicchio dei castelli di Jesi Passito DOC

Lina

This Passito wine is dedicated to Stefano Antonucci's mother and this is the reason of the name.

Grapes

Raisin wine obtained by overripened and whitered verdicchio grapes, picked up in small cases

Fermentation

The long fermentation is in steel and refining method is for one third in wood barrels and the rest in small steel containers

Type of Soil

Medium density soil with Southeast exposure and an elevation of 250m

Pruning System

Double inverted canes

To the Eye

Straw yellow with golden reflection

To the Nose

Scent of pineapple and tropical fruits, spiced, pure, soft and creamy fragrances

To the Taste

Rich, deep, with a round alcoholic viscosity and a sweet contained contribution of a great fineness and cleanness. Long sapidity in the end and the unique bitterish of Verdicchio

Santa Barbara