



Castelli di Jesi Verdicchio DOCG Riserva Classico

Tardivo ma non Tardo

This wine is connected to its homeland and the art of Marche Region, so do not be surprisingly if the label has been created exclusively for Santa Barbara Company by the painter and restaurateur **Catia Uliassi**.

All her works reveals a strong autonomy expressive ... just like our wine! The relationship with Catia Uliassi is also strengthened by the support to **Dr. Dante Paladini Foundation**, a non - profit organization, which takes care of neuromuscular patients and works on clinical research of these diseases. **Santa Barbara Company donates part of the proceeds from Tardivo ma non Tardo to support this organization.**

Grapes

Verdicchio

Type of Soil

Deep clay soils with Northwest exposure and an elevation of 260m.

Pruning System

Cordon Spur

Wine-making

Vinification takes place in stainless steel tanks. The wine is then aged in grape marc for two years, followed by another six months in bottles.

To the Eye

Intense yellow with golden reflections

To the Nose

Intense fragrance of tropical fruit with spiced and vegetable variations

To the Taste

Rich and long with scents of tropical fruit and a delicious ending slightly bitter which induces to drink

Santa Barbara