



PODERE SANTA LUCIA



Verdicchio "Gianni Balducci"

Grapes: Verdicchio dei castelli di Jesi 100%.

Area: 2.5 acres.

Stems per acre: 1,600.

Structure: 3.00 x 1.00.

Altitude: 492 feet above sea level.

Exposure: South.

Breeding: Espalier, with cordon.

Vineyard Age: 20 years.

Productivity per acre: 3,600 pounds per acre.

Harvest: 10 - 20 October; grapes selected in the vineyard.

Wine making: Soft press in absence of oxygen and controlled temperature.

Refining: Short contact with the lees.

Alcohol: 13.5 % vol.

Organoleptic examination:

Color: Pale yellow.

Nose: Fruity aromas of peach and apricot along with yeasts. Outstanding floral sensations of hawthorn, acacia and broom.

Taste: Soft and well-structured with flavors typical of Verdicchio: good acidity and a slightly bitter aftertaste. Good general balance and a not too dry finish due to the slightly late harvest.

Food Combinations:

Perfect with main courses of fish, especially fatty fish like salmon, turbot and monkfish. It can also be nicely paired with white meat. To be served at 53° F.