



## PODERE SANTA LUCIA

Podere Santa Lucia was founded in 2005 by Alfonso Balducci and Pietro Cacciani, following their desire to recover the ancient art of winemaking typical of their home lands which had previously been a passion for their parents.

The ideal climate, excellent sun exposure and the soil features make the territory of Santa Lucia in Monte San Vito one of the privileged areas for growing grapes and producing wine, especially the Lacrima di Morro d'Alba doc.

The area cultivated with vineyards covers 22.5 acres.

South-facing Santa Lucia Vineyard is planted with 7.5 acres of Lacrima di Morro d'Alba that give birth to the Lacrima di Morro d'Alba Doc, Lacrima di Morro d'Alba Doc "Vigna delle Cantarelle" and the Marche Rosè, and 2.5 acres tare of merlot, cabernet and petit verdot. The grapes are grown with a 2.50 x 0.80. spurred cordon. The productivity is about 4,600 pounds per acre.

An adjacent vineyard, Cantarele, of 10 acres is cultivated with Merlot, Cabernet and Petit Verdot to produce an IGT Marche Red. The plants are bred with a 2.50 x 0.80. spurred cordon. The productivity is about 2,600 pounds per acre.

A new vineyard facing north of about four hectares, also named Santa Lucia, was created in 2009 to host Lacrima di Morro d'Alba, Verdicchio and Incrocio Bruni used in Lacrima di Morro d'Alba doc and Esino d.o.c. The plants are bred with a 2.70 x 1.00. spurred cordon. The productivity is about 4,600 pounds per acre.

Incrocio Bruni is a grape of the province of Ancona that was destined to disappear completely due to the lost interest caused by its low productivity. For Podere Santa Lucia, this vine is a heritage to be preserved and should be highly regarded since it represents a high quality product typical of our territory.

### The process of winemaking

The work carried out in the fields throughout the year reaches its peak in mid-September with the grape harvest and the following process of winemaking.

To maintain the quality of the grapes which are carefully nursed during growth and ripening, the grapes are handpicked and put in small crates to avoid crushing and any pre-fermentation of the must during harvest. This allows the grapes to arrive in the cellar perfectly intact and start the processing in perfect condition; eliminating the stems in the most delicate possible way and thereafter beginning fermentation.

The winemaking techniques that are used look to the past but from a modern perspective. The traditional fermentation methods and milling are recovered with the help of new technologies allowing us to process the wines abiding their nature, avoiding any stress and controlling the temperature.

Even the aging of wine is handled in accordance with the timing that wine requires, letting it rest for as long as necessary in steel or wood barrels depending on its needs and completing the refining in bottles for a few more months, offering new bottles only when wine has reached its best.



## PODERE SANTA LUCIA



### Castelli di Jesi Verdicchio riserva DOCG classico "Vigna Taragli"

**Grape:** 100% Verdicchio.

**Vineyard:** Santa Lucia di Monte San Vito - An - Marche.

**Area:** 2.5 acres.

**Stems per acre:** 1,600.

**Structure:** 3.00 x 1.00 m.

**Altitude:** 492 feet above sea level.

**Exposure:** South.

**Breeding:** Espalier with spurred cordon.

**Age of the vines:** 15 years old.

**Productivity per acre:** 5,670 pounds per acre

**Harvesting:** First 10 days in October, hand-picked in small cases, after selecting the grapes in the vineyard.

**Vinification:** Light pressing and controlled temperatures.

**Refinement:** Short maturing over fine lees.

**Alcohol:** 12.5 % vol.

#### Organoleptic examination:

**Color:** Straw yellow with greenish tones..

**Smell:** On the nose there is an immediate “green” impact, in particular of green apple; it has the fruity aromas of peach, apricot and yeasty aromas. One can also detect the floral sense of hawthorn, acacia and of the yellow flowers of broom.

**Taste:** Typical of Verdicchio: full-flavored and lightly acidic.

#### Food Combinations:

Perfect with main courses of fish, it can also be combined with other dishes such as lasagna, cannelloni, rabbit and chicken.

To be served at: 50° - 52° F.



## 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.



## PODERE SANTA LUCIA

### Lacrima di morro d'alba



**Grape:** 100% Black Lacrima.

**Vineyard:** Santa Lucia di Monte San Vito - An - Marche.

**Area:** 10 acres

**Stems per acre:** 2,000.

**Structure:** 2.50 x 0.80 m.

**Altitude:** 492 feet above sea level.

**Exposure:** South.

**Breeding:** Espalier with spurred cordon.

**Age of the vines:** 4 years old.

**Productivity per acre:** 5,670 pounds per acre

**Soil:** Clayey – sandy – by nature calcareous.

**Harvesting:** Last 10 days of September-first ten of October, hand-picked in small cases.

**Vinification:** Pre-fermenting maceration for 4/5 days, 20 day fermentation and maceration with controlled temperatures, post-fermenting maceration.

**Ripening:** Ripening in steel tubs and briefly in barrels.

**Refinement:** In bottle for at least 3 months.

**Alcohol:** 13 % vol.

#### Organoleptic examination:

**Color:** Typical ruby with bluish tones.

**Smell:** Clean and elegant nose with scent of red berries, rose petals, and elegant spice scents.

**Taste:** Typical tannins but not aggressive—they do not become bitter or astringent—silky and with depth.

#### Food Combinations:

Grilled lamb, grilled white meats, chicken with peppers, rabbit.  
To be served at: 60°-62°F.



## PODERE SANTA LUCIA



### Lacrima di morro d'alba - Vigna le cantarelle

**Grape:** 100% Black Lacrima.

**Vineyard:** Santa Lucia di Monte San Vito - An - Marche.

**Area:** 2.5 acres.

**Stems per acre:** 2,000.

**Structure:** 2.50 x 0.80 m.

**Altitude:** 492 feet above sea level.

**Exposure:** South.

**Breeding:** Espalier with spurred cordon.

**Age of the vines:** Five years old.

**Productivity per acre:** Two tons per acre.

**Soil:** Clayey – sandy – by nature calcareous.

**Harvesting:** Last 10 days of September- first week of October –hand-picked in small cases.

**Vinification:** Pre-fermenting maceration, fermentation and maceration with controlled temperatures, post-fermenting maceration for 6-7 days.

**Ripening:** Aged in barrels for 12-14 months.

**Refinement:** In bottle for at least 3 months.

**Alcohol:** 13.5 % vol.

### Organoleptic examination:

**Color:** Typical ruby.

**Smell:** Clean and elegant with scent of red berries but mainly of rose petals, (main feature of the grapevine). Spice scents of pepper, cloves and cinnamon.

**Taste:** Typical tannins but not aggressive—they do not become bitter or astringent—silky and with depth.

### Food Combinations:

Grilled lamb, grilled white meats, chicken with peppers, rabbit.

To be served at: 60°-62°F.



## PODERE SANTA LUCIA



### Marche Rosato

**Grape:** 100% Black Lacrima.

**Vineyard:** Santa Lucia di Monte San Vito - An - Marche.

**Area:** 7.5 acres

**Stems per acre:** 5,000.

**Structure:** 2.50 x 0.80 m.

**Altitude:** 492 feet above sea level.

**Exposure:** South.

**Breeding:** Espalier with spurred cordon.

**Age of the vines:** 4 years old.

**Productivity per acre:** 5,670 pounds per acre.

**Soil:** Clayey – sandy.

**Harvesting:** September 20 – 30 hand-picked in small cases.

**Vinification:** Short maceration and/or draining, fermentation at 60° - 62° F in heat controlled tubs.

**Refinement:** For a few months over fine lees and later stabilizing of color.

**Alcohol:** 12 % vol.

### Organoleptic examination:

**Color:** Dark pink with a purple nuance.

**Smell:** Prevailing scent of small red berries completed by green apple, banana and roses.

**Taste:** Typical of rosé wines: slightly green with a nice freshness linked to the acidity; good persistence; light.

### Food Combinations:

Lasagna, pizza, tagliatelle with tomato sauce, chicken, lightly fried fish and vegetables.

To be served at: 53° F.



PODERE SANTA LUCIA



### **Incrocio Bruni**

**Grape:** 100% Incrocio Bruni

**Vineyard:** Santa Lucia di Monte San Vito - An - Marche.

**Area:** 2.5 acres.

**Stems per acre:** 2,000.

**Structure:** 2.50 x 0.80 m.

**Altitude:** 492 feet above sea level.

**Exposure:** North

**Breeding:** Espalier with spurred cordon.

**Age of the vines:** Four years old.

**Productivity per acre:** Two tons per acre

**Soil:** Clayey – sandy – by nature calcareous.

**Harvesting:** Last 10 days of September- first week of October –hand-picked in small cases.

**Vinification:** Light pressing without oxygen; controlled temperature fermentation.

**Alcohol:** 13.5 % vol.

### **Organoleptic examination:**

**Color:** Need tasting notes

**Smell:**

**Taste:**