



Santa Barbara

Passion, with a respect for the land and the determination to innovate are the foundations on which we built our winery. Each harvest is an important test of our wines and vineyards. Year after year, we set our sights on improving the standard of our grapes, respecting our traditions and the history of the land we farm, yet applying new concepts to vine-growing by thinning and having an obsessive attention to the health of the plants.

*The name **Santa Barbara** pays homage to our land, our tradition and those we worship. The history of this place dates back to the 6th century when Senigallia was a Byzantine city and a Lombardic (and therefore “barbarian”) outpost was set up in a nearby village. Since then, that village took the name of Barbara which is where our winery is located today, having the privilege of being housed in an old monastery.*

Santa Barbara – Stefano Antonucci Verdicchio dei Castelli di Jesi “Pignocco”

*The name **Pignocco**, according to an ancient folk tale, was given by the inhabitants of Barbara to a particularly imposing and bushy pine located at the top of a hill surrounded by our vines.*

Grapes

Verdicchio

Type of Soil

Sandy tuft with Southeast exposure and an elevation of 230-250m

Wine-making

The wine is made in stainless steel tanks. During this time the temperature is controlled constantly and only selected yeasts that are excellent fermenting agents are used

To the Eye

Straw yellow with greenish reflections

To the Nose

Floral, mainly emphasized by hawthorn; fruity with almond and peach

To the Taste

Fresh and savory, persistent with an almond aftertaste

2019 Review: 88 Points, Vinous Media – Eric Guido

“very pretty in the glass, with green-tinged yellow hues and a spicy and floral bouquet. It’s soft in texture, yet with a salty, savory thrust that offsets its ripe melon and apple notes, while leaving you with a clean and refreshing sensation. The Pignocco is a nice introduction to the Santa Barbara style. Sip with abandon.”