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 dei Jesi Classico DOC

"Le Vaglie"

***"Le Vaglie"** was created in 1992, with the two-fold intention of diverging from the classic frameworks of traditional Verdicchio while at the same time paying tribute to the winemaking history of the Marche region. The experiment was undoubtedly successful, presenting a wine with the typical almond aromas and flavors that also surprises with complexity and captivating freshness."*

Grapes
Verdicchio

Type of Soil
Sandy tuft with Southeast exposure and an elevation of 250-260m

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
Bright pale yellow with a slight tinge of gold

To the Nose
Intense and persistent, exhales floral scents, with citrus fruit and fresh almonds

To the Taste: intense and juicy peach and apricot blended with bright lemon that are lifted by mouthwatering salinity and mineral sensations. Crushed herbs completes the profile on the tangy finish.