



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 Marche Rosso IGT “Pathos”

A very limited and exceptional age worthy blend that showcases how well these varieties can perform in Marche, under the right hand.

Grapes

1/3 Merlot, 1/3 Cabernet Sauvignon, 1/3 Syrah

Type of Soil

Medium-density soils rich in fossils. Northeast exposure at an elevation of 260m

Wine-making

Stainless steel fermentation at controlled temperatures.

Aging

Aged 24 months in new barriques of fine-grained and medium toast

Tasting Notes / Reviews:

92 Points, Vinous (2018): “Blackberries and plums mingle under an air of crushed stone, violets and lavender as the 2018 Rosso Pathos evolves in the glass. This is velvety-smooth, creamy in feel, further accentuated by opulent red and black fruits, yet somehow savory and nicely lifted by cooling minerality. There’s not a hard edge in sight, as sweet herbal tones, tobacco and dark chocolate resonate throughout the long and lightly structured finale. The Pathos, a blend of near equal parts Merlot, Cabernet Sauvignon and Syrah, is already hard to ignore, yet cellaring will help to integrate its oak and bring forward further depths.”