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 Rosso Piceno DOC "Stè"

This wine is made from Sangiovese and Montepulciano grapes. The attentive and precise selection of the grapes is carried out in our vineyards and the wine is fermented in our cellars.

Grapes
70% Montepulciano and 30% Sangiovese

Type of Soil
Medium density clayey soil with Southwest exposure

Wine-making
The wine is fermented and aged in stainless steel vats

Notes
Deep, glass staining ruby red, scents of red fruits and spices. On the palette, bright expressive tones of raspberries, blackberries and marasca cherry that wrap around dusty, grippy tannins and a hint of leather. Finishes with spicy grip and begging for some meatballs or cured meats.

***Review (2021) – 89 Points, Vinous:** "The 2021 Rosso Piceno Ste wafts up from the glass with a fresh and peppery bouquet, as roses and violets give way to crushed blackberries. It's soft-textured with zesty acidity that motivates its tart wild berry fruits, as a vivid note of violet pastille forms toward the close. The 2021 finishes with grippy tannins, but also remarkably fresh, leaving hints of licorice to slowly fade. The Ste, a blend of 70% Montepulciano and 30% Sangiovese, will perform best at the dinner table."*