



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 Superiore “Stefano Antonucci”

Verdicchio is unquestionably one of the most important white grape varieties in Italy and this wine is an impeccable example of the potential of this typical grape of the Marche region. The Santa Barbara winery has always held the strong conviction that the amazing characteristics of Verdicchio can be exalted through fermentation and barrel aging. Through experimentation with different sizes and types of wood, the Stefano Antonucci Verdicchio was born. The wine immediately convinces with its balance, and lively and warm enveloping mouth, all enhanced by a remarkable range of perfumes (from fruit and citrus to warm spices) and marked personality.



Grapes

100% Verdicchio - Vines range in age between 25-40 years old

Altitude

250 meters above sea level

Vineyard location:

Between the Adriatic Sea and Appenine Mountains, east/southeast exposure

Type of Soil

Medium density with exposure to the East and Southeast at an elevation of 250m

Wine-making

The wine is fermented over 4 weeks, temperature-controlled stainless steel tanks. Very little SO2 is used. Final SO2 is below 80ppm

Aging

12 months in French oak barriques, plus at least 6 months

Fining and filtration

The wine is considered Vegan, as all fining and filtration is done with mineral and vegetable-based products. Bentonite clay is used for fining and a powdered green pea product is used for filtration.

91 Points, Decanter Magazine (2023 vintage): *“Vanilla, white pepper and oak frame green apple and grapefruit. Taut, Riesling-like acidity drives a concentrated, linear palate; cool-climate polish, and a long, zingy finish. Built for the table.”*