



Verdicchio Castelli di Jesi DOC  
Classico Superiore

## ***Stefano Antonucci***

Each wine that comes out of traditional patterns starts from an idea born a little by chance and a little by wager. We've always had the conviction that Verdicchio is one of the few white wines which can be exalted either the fermentation or in wood refining. From the use of woods different for typology and size, was born the Stefano Antonucci White, a wine which exalts the features of our wonderful region, Le Marche.

### ***Grapes***

Verdicchio

### ***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 in stainless steel vats at a constant temperature. It is then left to mature in French oak barriques.

### ***To the Eye***

Intense yellow with golden reflections

### ***To the Nose***

Intense smell of fruit including the exotic

### ***To the Taste***

A sapid and voluminous taste, with an appealing sour ending. The aromatic mark of the barrique does not overhang the rich fruity vein

*Santa Barbara*