

Marches

Bucci

*Location: Ostra Vetere,
Province of Ancona*



The Buccis have owned land and made wine

in the Castelli di Jesi area as far back as the **1700s**, originating in one of the “castles” themselves: Montecarotto. Their impressive heritage might have daunted a lesser man than

Ampelio Bucci. Ampelio, on the other hand – flanked by star winemaker **Giorgio Grai** – has succeeded in maintaining the best of tradition, while revolutionizing quite a few of Italy’s traditional winemaking tenets – most notably, the old assumption that whites should be lighter, cooler, shorter-lived and reds steer clear of mellowness, liveliness (and fish).

One of the key factors in Bucci excellence is the top-notch **vineyard**

management. There are **five Verdicchio vineyards** with distinct elevations and exposures to the sunlight, endowing the blend with greater complexity and unique consistency from vintage to vintage. A **sixth vineyard**, San Fortunato, is split into the two red grapes.

The property is extremely diversified, covering a total of **988 acres** and comprising centuries-old olive groves as well as plantations of sugar beet, corn, wheat, sunflowers etc. Total acreage under vine is 64, **52 acres** of which **Verdicchio**, all in the Classico DOC, and **12 acres** of **Montepulciano and Sangiovese** yielding the Rosso Piceno DOC. Soil is mainly **clayey/calcareous** (at least 30%), and crops are kept very limited, **half the permissible crop yields** as established by DOC regulations. The **vines** are very **old** (an average of **35 years**), and **cultivation** (both for Bucci vineyards and olive groves) is **entirely organic, officially certified** from the 2002 crop. Equipment is split into stainless steel and **Slavonian and Allier oak barrels** going from 25/40 hl. in capacity (for the Rosso Piceno) to 40/75 hl. for the whites. These are **not new**, so as to fine-tune and micro-oxygenate the wine without yielding harsh tannins or wood aromas. The **distinct Verdicchio vineyards** are **vinified separately**, then blended before bottling, with the blend carefully orchestrated from vintage to vintage. Bucci Verdicchio comes from **100% select vines chosen among the best of Ampelio’s private nursery**. The resulting wine is so complex and structured that bottling necessarily occurs very late (June to August for the regular), ensuring great natural stability and longevity.



Villa Bucci



Bucci countryside,
Ostra Vetere in the background

Vinification and *élevage* take place in the **underground winery**, whose naturally cool temperatures make refrigeration mostly unnecessary: yet another example of Bucci’s signature naturalness.

VERDICCHIO CLASSICO DEI CASTELLI DI JESI DOC: 100% Verdicchio varietal; amply layered bouquet, reminiscent of vanilla, butterscotch, almonds and nuts. Mimosa and ripe Golden Delicious apples continue on the palate. Sojourns approx. 4 months in oak before bottling.

VERDICCHIO CLASSICO RISERVA “VILLABUCCI” DOC: 100% varietal, from the **oldest (40 years old) and best exposed vineyards**, only produced in the finest vintages. Undergoes 1½ to 2 years in Slavonian oak (50 and 75 hl.), then at least 1 year in the bottle previous to release. Intense, complex, persistent bouquet of apricot compote and spice; full body, exceptional, layered richness. A white wine with many of the characteristics of a fine red! **Its serving temperature, therefore, must not be excessively cool**, especially for older vintages (best at 15/18°

C), and the bottle should be **uncorked at least half an hour beforehand**. This is because its lengthy *élevage* turns the wine’s primary aromas (grapes, flowers) into secondary and tertiary ones – spice, aromatic herbs, flinty and mineral notes, honey, nuts etc. – that need to breathe at the proper temperature.

ROSSOPICENO “PONGELLI” DOC: Single-vineyard (the vineyard is some 40 years old), **50% Sangiovese, 50% Montepulciano** from very low yields (no more than 2-2.4 tons per acre), aged 1

year in oak, 6 months in the bottle. Rich, round, appealingly supple and fruity, has a charm and style reminiscent of Alsatian reds, yet is from two proudly Italian varieties, where the Sangiovese’s



Vigna Belluccio



mellowness softens Montepulciano’s more aggressive tannins. May be served slightly cool and complements fish just as well as red or white meat.

ROSSOPICENO “VILLA BUCCI” DOC: A top-of-the-line Rosso Piceno now flanks Pongelli: the red “Villa Bucci”, from a blend of old-vine Montepulciano and

Sangiovese (70% + 30%), issued solely in the finest vintages and aged 1 year in oak (25-hl. and 40-hl. barrels), 6 months in bottle.

