

MARCHE

BUCCI

Bucci Owner: Ampelio Bucci

Fast Facts

Vineyard surface:
71 acres (29 hectares)

Owner:
Ampelio Bucci

Winemaker:
Giorgio Grai

Established:
1700s

Location:
Ostra Vetere

Province:
Ancona



THE HISTORY

The Buccis have owned land and made wine in Castelli di Jesi since the 1700s, originating in one of the “castles” themselves-Montecarotto. Their impressive heritage might have daunted a lesser man. However, Ampelio Bucci has succeeded in maintaining the best of tradition, old vines, estate-grown fruit, and the use of native varieties, while revolutionizing quite a few of Italy’s traditional winemaking tenets. Most notably, the old assumption that whites should be lighter, crisper, shorter-lived and reds should steer clear of mellowness, liveliness, and fish.

Ampelio work along with enologist Giorgio Grai. Not content with the estate’s longtime standing as the benchmark of the appellation, in 2002 Ampelio and Giorgio have worked to have the winery officially certified as 100% organic farming.

Vinification and élevage take place in the underground winery, which maintains a naturally cool temperatures and makes refrigeration unnecessary: yet another example of Bucci’s devotion to being eco-friendly.

The equipment is split into stainless steel, Slavonian oak barrels, and Allier oak barrels ranging from 25-40 hl. in capacity for Pongelli, and 50-75 hl. for the white wines. The distinct Verdicchio vineyards are vinified separately and are carefully blended before bottling, according to vintage characteristics. Bucci Verdicchio is so complex and structured that bottling occurs very late, usually from June to August for the regular, thus ensuring excellent natural stability and longevity.

THE TERROIR

Bucci has six vineyards, five entirely devoted to Verdicchio and one, San Fortunato, split into the two red grapes Montepulciano and Sangiovese. The total acreage under vine is 64 acres, 52 acres dedicated to Verdicchio and 12 acres devoted to Montepulciano and Sangiovese.

Bucci only plants in limestone and clay to ensure excellent water reserves. Clay tends to hold water better and the roots of the vines dig deep in search of water, leading to less need of irrigation and less chance of scorching. Bucci uses special soil looseners that essentially aerate and de-compact the soil. This encourages deep root growth and increases moisture intake, fostering the production of quality grapes over the long term.

In addition, the winery does not always plant facing south. While that has always been considered the best aspect for vineyards, in an increasingly blisteringly hot climate, perhaps a bit less sun could be indicated. Hence, some of the vineyards face north or east.

The crop yields are purposefully limited, producing less than half the permissible crop yields as established by DOC regulations. The vines are very old, averaging 37 years. Together with the densely planted stock, green harvest, and painstaking selection of the grapes, only 2-2.4 tons per acre were produced for the Rosso Piceno Pongelli and 2.4-2.8 tons per acre for the other wines.



VERDICCHIO CLASSICO SUPERIORE DEI CASTELLI DI JESI DOC: 100% Verdicchio. The terroir is minimum 30% clayey and calcareous, and the Verdicchio vines are selected from the best buds of Bucci's private nursery. Their average age is 37 years old, yielding max. 2.9 tons per acre hence, twice the concentration. The grapes are soft-pressed at a controlled temperature and only the free-run is employed. The wine is aged four months in oak before bottling.

Deep straw yellow. Pleasingly fruity and persistent bouquet, with notes of Golden Delicious apples and almonds. Good body on the palate, well balanced, elegant, with silky texture and distinct finesse.



ROSSO PICENO RISERVA "VILLA BUCCI" DOC: 70% Montepulciano and 30% Sangiovese from old vines, only issued in the best years. The vineyards, S. Fortunato and S. Sebastiano, face West/South and are comprised of calcareous and mildly clayey terrain. The vines are 10-50 years old and are Guyot and Double Arch trained. The grapes are harvested in early October and are vinified in stainless steel. Aged 12 months in large oak barrels and six months

in the bottle. Intense aromas of fresh red plums, spices and coffee on the nose; lush, silky-textured palate with great concentration and notes of wild raspberry, dried herbs and porcini mushrooms.



VERDICCHIO CLASSICO RISERVA "VILLA BUCCI" DOC: 100% Verdicchio, from the oldest (average 40-50 years) and best exposed vineyards, produced only in the finest vintages. The grapes are soft-pressed at a controlled temperature and only the free-run is employed. The wine undergoes 18 to 24 months in Slavonian & French oak barrels, then at least 12 months in the bottle previous to release. Intense, complex, persistent bouquet of apricot compote

and spice; full body, exceptional, layered richness. The structure and concentration of a red wine, it should not be served too cold, and is best with a little time for decanting before consumed.



ROSSO PICENO "PONGELLI" DOC: 50% Sangiovese and 50% Montepulciano from a single vineyard, S. Fortunato. The vineyard faces West/South and is comprised of Calcareous and mildly clayey terrain. The vines are 40 years old and are Guyot and Double Arch trained. These vines yield a very small crop of 2-2.4 tons per acre. The grapes are harvested in early October and the grapes are vinified in oak vats. The wine is aged in old Slavonian and French oak

barrels (25 hl.) for 12 months, followed by six months in the bottle. Very appealing and well balanced, intense plummy aromas, may also be served slightly cool, and pairs well with fish.