



# VILLA BUCCI



## Rosso Piceno "Pongelli" DOC 2019

<b>Grapes:</b>	50% Sangiovese & 50% Montepulciano
<b>Region:</b>	Marche
<b>Vineyard Location:</b>	From the vineyard S. Fortunato near Castelli di Jesi
<b>Exposure:</b>	West/South
<b>Altitude:</b>	656-721, 820-918 feet above sea level
<b>Soil:</b>	Calcareous, mildly clayey terrain
<b>Vine Training:</b>	Double Arch, guyot
<b>Vine Age:</b>	10-50 years old
<b>Time of Harvest:</b>	Early October
<b>Total Production:</b>	20,000 bottles
<b>Vinification Process:</b>	After harvest the grapes are fermented in oak vats with the skins.
<b>Aging Process:</b>	The wine is aged in old Slavonian and French oak barrels, 25 hl. in size, for 12 months and followed by six months of bottle age.
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	Lively, brilliant garnet color. Very appealing and well balanced, intense plummy aromas
<b>Winemaker:</b>	Giorgio Grai & Ampelio Bucci
<b>Winery Philosophy:</b>	The craftsman must be different or die
<b>Cellaring:</b>	5-6 years
<b>Bottled:</b>	March
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Can be enjoyed with roasted white meat, chic pea soup, mushrooms, fish broths, and fish dishes with heavy sauces.

Certified Organic