



# VILLA BUCCI



## Rosso Piceno Riserva "Villa Bucci" DOC 2015

<b>Grapes:</b>	70% Montepulciano & 30% Sangiovese
<b>Region:</b>	Marche
<b>Vineyard Locations:</b>	From S.Fortunato and S.Sebastiano 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
<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>	5,000 bottles
<b>Vinification Process:</b>	After harvest the grapes are fermented in stainless steel with skins at a controlled temperature.
<b>Aging Process:</b>	The wine is aged in old Slavonian and French barrels, 25 hl. in size, for 24-36 months and followed by six months of bottle age.
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	Intense aromas of fresh red plums, with notes of spices and coffee on the nose. The lush, silky-textured palate has great concentration and notes of wild raspberry, dried herbs and porcini mushrooms.
<b>Winemaker:</b>	Giorgio Grai & Ampelio Bucci
<b>Winery Philosophy:</b>	The craftsman must be different or die
<b>Cellaring:</b>	Up to 15 years
<b>Bottled:</b>	September
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Can be enjoyed both with both white and red meat, pork loin, quail, and fried fish dishes.

Certified Organic