



VILLA BUCCI

Verdicchio Classico Riserva "Villa Bucci" DOC 2017



Grapes:	100% Verdicchio
Region:	Marche
Vineyard Location:	Four vineyards, Villa Bucci, Belluccio, Montefiore, Baldo, located near Castelli di Jesi
Exposure:	East/Southeast/South
Altitude:	656-1,181 feet above sea level
Soil:	Calcareous, mildly clayey
Vine Training:	Double Arch, guyot
Vine Age:	40-50 years old
Time of Harvest:	Late September
Total Production:	20,000 bottles
Vinification Process:	After harvest the grapes are soft-pressed and fermented at a controlled temperature. Only the free-run is employed.
Aging Process:	The wine ages in Slavonian & French oak barrels (50 and 75 hl.), for six to eight months followed by bottle aging before it is released. 13.50%
Alcohol Content:	Intense, complex, persistent bouquet
Tasting Notes:	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. Giorgio Grai & Ampelio Bucci
Winemaker:	The craftsman must be different or die
Winery Philosophy:	Up to 15 years
Cellaring:	July
Bottled:	Cork
Closure:	Can be enjoyed with seafood, shell fish,
Food/Menu Pairing:	oysters, lobster, and pork

Certified Organic