



# Bucci



## Verdicchio Classico Riserva "Villa Bucci" DOC

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

