



Bucci

Verdicchio Classico Superiore dei Castelli di Jesi DOC



Grapes:	100% Verdicchio
Region:	Marche
Vineyard Locations:	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 terrain
Vine Training:	Double Arch, guyot
Vine Age:	37 years old
Time of Harvest:	September-October
Yields (vine or acre):	2.9 tons per acre
Total Production:	75,000 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 is aged in old large barrels, 50-75 hl. in size for six to eight months before bottling
Alcohol Content:	13.50%
Tasting Notes:	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.
Winemaker:	Giorgio Grai & Ampelio Bucci
Winery Philosophy:	The craftsman must be different or die
Cellaring:	Up to 6 years
Bottled:	September
Closure:	Cork
Food/Menu Pairing:	Can be enjoyed with aperitivo, pasta, fish risotto, white meat, and mild cheeses



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