



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Rosso Piceno Riserva Villa Bucci DOC

With equal percentages of Sangiovese and Montepulciano, you can expect a classic Marche red, with lovely depth, elegance, and tannins. For an interesting pairing, serve cool alongside flavorful fish.

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**Wine exported to:** Canada, USA, Puerto Rico, Turks and Caicos

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### Most recent awards

**WINE ENTHUSIAST:** 90

**GAMBERO ROSSO:** tre bicchieri

**JAMES SUCKLING:** 93

**VINOUS:** 90

**WINE ADVOCATE:** 90

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## Winemaking and Aging

Grape Varieties:	50% Montepulciano, 50% Sangiovese
Fermentation container:	Oak barrels
Type of yeast:	Indigenous
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Cork



## Vineyard

Organic:	Yes
Vineyard name:	San Fortunato
Vineyard location:	Le Marche
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	200-220 meters (656-721) feet and 250-280 meters (820-918 feet) above sea level,
Yield:	2.9 tons per acre
Exposure:	Southern/western
Years planted:	1969- 2009
Age of vines:	10-50 years old
Time of harvest:	September/October

Total yearly production (in bottles): 5,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	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.
Serving temperature:	Best served at 12-14 °C (53.6-57.2 °F).
Food pairings:	Wonderful with white and red meat, quail and fried fish.
Aging potential:	10 years
Alcohol:	Alc. cont. 13% by vol.
Winemaker:	Giorgio Grai