



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



## Verdicchio Classico Riserva Villa Bucci DOC

Azienda Agricola F.lli Bucci, which has been in the agricultural business for generations, today manages 380 hectares of estate-owned land in the heart of the Castelli di Jesi appellation in the pristine, rolling hills of Le Marche. Ampelio Bucci, a marketing expert, professor and of course top winemaker, dedicated himself to the production of quality wines in the 1980s, becoming a trailblazer, creating white wines that could and should be aged. In doing so, he challenged many of the Italian white winemaking tenets (taking inspiration from the French) of that era, finding great success and a virtual cult following. The company owns and manages eight organic vineyards, totaling 31 hectares – mostly Verdicchio, with some Montepulciano and Sangiovese. The low yield per hectare (50-70 quintals), the venerable age of some of the vines (some are upwards of 50 years) and Azienda Agricola F. Bucci's winemaking expertise allows for the production of four excellent wines (two whites and two reds), valued in many countries all over the world, proven by the long list of accolades received year after year. Azienda Agricola F.lli Bucci has also been running a totally organic operation for over thirty years. In fact, it has become one of the keys to Bucci's time-honored excellence. One of the most historic expressions of consistently high-quality white wine in Italy, known for its extraordinary longevity, depth and elegance. The wine spends eighteen months in large Slavonian oak casks (used many times over, providing the wines with excellent micro-oxygenation) and shows a vast array of gorgeous aromas. It is best served cool, to allow for its true character to come out. Year after year, the wine is recognized by the top wine guides for its excellence.

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

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## Most recent awards

**VINOUS:** 92

**WINE ENTHUSIAST:** 96

**GAMBERO ROSSO:** tre bicchieri

**JAMES SUCKLING:** 94

**WINE SPECTATOR:** 90

**DECANTER:** 94

**WINE ADVOCATE:** 93

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## Winemaking and Aging

Grape Varieties:	100% Verdicchio
Fermentation container:	Stainless steel
Type of yeast:	Indigenous
Aging containers:	Oak casks
Container size:	50-75 hL
Type of oak:	French and Slavonian
Aging before bottling:	18-24 months
Aging in bottle:	12 months
Closure:	Cork



Organic:	Yes
Vineyard name:	Villa Bucci, Belluccio, Montefiore and Baldo
Vineyard location:	Le Marche
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	200-360 meters (656-1,181 feet) above sea level
Yield:	2.9 tons per acre
Exposure:	East/Southern/southeastern
Age of vines:	Average of 45 years old
Total yearly production (in bottles):	20,000 bottles per year

## Tasting Notes and Food Pairings

Tasting notes:	Intense, complex, persistent bouquet 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 decanted.
Serving temperature:	Best served at 12-14 °C (53.6-57.2 °F).
Food pairings:	Wonderful with seafood, shellfish, oysters, lobster and pork.
Alcohol:	Alc. cont. 13% by vol.
Winemaker:	Giorgio Grai