



EMPSON & CO.
Experience Italy in a Wine glass



"Villa Bucci Rosso" Rosso Piceno 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.

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

Most recent awards

WINE ENTHUSIAST: 90

GAMBERO ROSSO: tre bicchieri

JAMES SUCKLING: 93

VINOUS: 90

WINE ADVOCATE: 90



Winemaking and Aging

Grape Varieties:	70% Montepulciano, 30% Sangiovese
Fermentation container:	Oak vats
Type of yeast:	Selected
Aging containers:	Oak barrels
Container size:	25 hL
Type of oak:	Slavonian and French
Aging before bottling:	24-30 months
Closure:	Cork

Vineyard

Organic:	Yes
Vineyard name:	San Fortunato, San Sebastiano
Vineyard location:	Le Marche
Soil composition:	Calcareous, mildly clayey terrain
Vine training:	Guyot, Double arch
Altitude:	656-721 feet (199-219 meters) & 820-918 feet (250-280 meters) above sea level
Vine density:	5000 vines per hectare
Yield:	2.5-3.2 lbs per vine
Exposure:	Southern/western
Age of vines:	10-50 years old
Time of harvest:	Early October

Total yearly production (in bottles): 10,000 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.
Food pairings:	Pair with pork loin, quail, complex fatty fish dishes
Aging potential:	10-15 years
Alcohol:	13,5%
Winemaker:	Gianni Gasperi