



"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

Age of vines:

Time of harvest:

| 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 |
| | |

10-50 years old

Early October



Tasting Notes and Food Pairings

Intense aromas of fresh red plums, with notes of Tasting notes:

spices and coffee on the nose. The lush, silkytextured 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%

Gianni Gasperi Winemaker:

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