



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.

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:	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