



Bucci Classico" Verdicchio Classico dei Castelli di Jesi DOC Classico Superiore

The grapes from each vineyard are vinified separately and blended later to achieve the winemaker's goals. Fragrant and flavorful, a classic Marche wine that ages only in stainless steel to ensure the characteristic aromas and freshness of the native grape remain pure.

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

Most recent awards

JAMES SUCKLING: 91

KERIN O'KEEFE: 92

WINE ENTHUSIAST: 93 Editor's Choice

WINE ADVOCATE: 93

VINOUS: 91

GAMBERO ROSSO: 3 Bicchieri

DECANTER: 93

INTERNATIONAL WINE CELLAR: 90

Winemaking and Aging

Grape Varieties:	100% Verdicchio
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Type of yeast: Selected

Aging containers: Oak barrels

Container size: 50-75 hL

Aging before bottling: 6-8 months

Closure: Cork



Organic:

Vineyard name:

Yes

Villa Bucci, Belluccio, Montefiore, Baldo, Saturno.

Vineyard location: Castelli di Jesi

Soil composition: Calcareous, mildly clayey terrain

Vine training: Guyot, Double arch

Altitude: 656-1,181 feet (199-359 meters) above sea level

Vine density: 2,024 vines per acre

Yield: 2.8 lbs per vine

Exposure: East/Southern/southeastern

Age of vines: 20-50 years old

Time of harvest: Late September

Total yearly production (in bottles): 21,600



Tasting Notes and Food Pairings

Deep straw yellow. Pleasingly fruity and persistent Tasting notes:

bouquet, with notes of Golden Delicious apples and almonds. Good body on the palate, well balanced, elegant, with silky texture and distinct

finesse.

aperitivo, pasta, fish risotto, white meat, mild/fresh Food pairings:

cheese

Aging potential: 5-6 years

Alcohol: 13%

Winemaker: Gianni Gasperi

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