



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



## 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.

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

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### 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

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## Winemaking and Aging

Grape Varieties:	100% Verdicchio
Type of yeast:	Selected
Aging containers:	Oak barrels
Container size:	50-75 hL
Aging before bottling:	6-8 months
Closure:	Cork



Organic:

Yes

Vineyard name:

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

Tasting notes:	Deep straw yellow. Pleasingly fruity and persistent bouquet, with notes of Golden Delicious apples and almonds. Good body on the palate, well balanced, elegant, with silky texture and distinct finesse.
Food pairings:	aperitivo, pasta, fish risotto, white meat, mild/fresh cheese
Aging potential:	5-6 years
Alcohol:	13%
Winemaker:	Gianni Gasperi