



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



## "Villa Bucci Riserva" Castelli di Jesi Verdicchio Riserva DOCG Classico

Azienda Agricola F.lli Bucci, which has been in the agricultural business for generations, today manages 380 hectares of estate-owned land in the heart of the Castelli di Jesi appellation in the pristine, rolling hills of Le Marche. Ampelio Bucci, a marketing expert, professor and of course top winemaker, dedicated himself to the production of quality wines in the 1980s, becoming a trailblazer, creating white wines that could and should be aged. In doing so, he challenged many of the Italian white winemaking tenets (taking inspiration from the French) of that era, finding great success and a virtual cult following. The company owns and manages eight organic vineyards, totaling 31 hectares – mostly Verdicchio, with some Montepulciano and Sangiovese. The low yield per hectare (50-70 quintals), the venerable age of some of the vines (some are upwards of 50 years) and Azienda Agricola F. Bucci's winemaking expertise allows for the production of four excellent wines (two whites and two reds), valued in many countries all over the world, proven by the long list of accolades received year after year. Azienda Agricola F.lli Bucci has also been running a totally organic operation for over thirty years. In fact, it has become one of the keys to Bucci's time-honored excellence. One of the most historic expressions of consistently high-quality white wine in Italy, known for its extraordinary longevity, depth and elegance. The wine spends eighteen months in large Slavonian oak casks (used many times over, providing the wines with excellent micro-oxygenation) and shows a vast array of gorgeous aromas. It is best served cool, to allow for its true character to come out. Year after year, the wine is recognized by the top wine guides for its excellence.

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

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## Most recent awards

**GAMBERO ROSSO:** Tre Bicchieri

**VINOUS:** 92

**WINE ENTHUSIAST:** 96

**JAMES SUCKLING:** 94

**WINE SPECTATOR:** 90

**DECANTER:** 94

**WINE ADVOCATE:** 93

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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: 12-15 months

Aging in bottle: 6 months

Closure: Cork



## Vineyard

|                                       |   |
|---------------------------------------|---|
| Organic:                              | Yes   |
| Vineyard name:                        | Villa Bucci, Belluccio, Montefiore and Baldo    |
| 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:                                | 1.2-3.0 lbs per vine                            |
| Exposure:                             | East/Southern/southeastern                      |
| Age of vines:                         | 40-50 years old                                 |
| Time of harvest:                      | Late September                                  |
| Total yearly production (in bottles): | 10,000  |



## Tasting Notes and Food Pairings

|                  |   |
|------------------|---|
| Tasting notes:   | : Intense, complex, persistent bouquet of apricot compote and spice; full body, exceptional, layered richness. The structure and concentration of a red wine, it should not be served too cold, and is best with a little time for decanting before consumed. |
| Food pairings:   | Pair with sea food, shellfish, oysters, lobster, pork, complex dishes.  |
| Aging potential: | 10-15 years   |
| Alcohol:         | 13%   |
| Winemaker:       | Gianni Gasperi  |