



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



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

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



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