



**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



## 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