



The company The Bucci family has been involved in agriculture since 1700 and is originally from Montecarotto, one of the Castles of Jesi, in the Marche region.

The farm has an area of about 400 hectares and a diversified production: corn, durum wheat, sugar beets, sorghum and sunflower as well as 21 hectares of Verdicchio dei Castelli di Jesi vineyards in the DOC Classica area. Plus 5 hectares of red Montepulciano and Sangiovese grapes which are part of the Rosso Piceno DOC.

About 700/800 quintals of Verdicchio are produced per year and 300 quintals of Rosso, only with grapes from our vineyards, and also also about 20/25 quintals of extra virgin olive oil, only from our own olive trees.

For two years, the company has voluntarily applied a completely organic cultivation technique in vineyards and olive groves

winemaking

In 1930 the company built a cellar in Ostra Vetere which consists of an underground floor for storing wines in a cool place and an upper floor

for processing them. The cellar is equipped with stainless steel tanks, pumps and filters and a Vaslin crusher for soft pressing of the grapes.

There are also over 20 50/75 hl barrels. in Italian and Slavonian oak which are regularly used.

The different Verdicchio vineyards are vinified separately. Manual harvest with soft pressing and selection of the first pressing only. Being the cellar underground, we do not use any refrigeration system in order to fully develop the different personalities of the wines. However, they are always bottled for cuvée (assembly) of the wines of the various vineyards, with the oenologist Giorgio Grai.

The structure of the wine obliges to always bottle very late (July / August). This, however, gives wines of great natural stability and therefore of long duration



Azienda Agricola F.lli BUCCI - Via Cona, 30-60010 Ostra Vetere (AN)