

FRATELLI BUCCI 2024

Verdicchio dei Castelli di Jesi DOC

Fratelli Bucci 2024 is a white wine from the Marche, carrying the Verdicchio dei Castelli di Jesi Classico Superiore DOC designation. Made entirely from Verdicchio, it is bottled at 13% volume. This is the estate's Classico expression. VINEYARDS: The estate works hillside parcels around Ostra Vetere, Montecarotto and Serra de' Conti. Limestone and clay soils, together with the influence of the nearby Adriatic. SUGGESTIONS: Serve at 10 to 12°C with grilled fish or fresh pasta with clams. Bring it to the table chilled, allowing a small measure to warm gradually while the food is served.

Tasting notes

Color

Bright straw with green reflections.

Aroma

Yellow apple, lemon zest and white pepper; clean and precise.

Taste

Fresh, juicy and harmonious, with good weight and mineral tension running through the mid-palate.

Finish

Savoury, saline finish with lasting mineral precision.

FRATELLI BUCCI At Ostra Vetere near Senigallia, Villa Bucci took its present form in 1983 under Ampelio Bucci. Federico Veronesi assumed direction in July 2024, retaining the existing team. Verdicchio is central to the estate's work, while Sangiovese and Montepulciano also grow on the property. This Classico bottling comes from a producer associated with large, old Slavonian oak vessels, a cellar approach developed over the estate's years of working with its principal white variety.