

CONTI DI BUSCARETO

Conti di Buscareto is a relative newcomer to the winemaking field, recently taking over the grape and vinification activity of an old local wine cellar, and this freshness has assisted them greatly in their devotion to seeking the out the best vineyards and methods for crafting their fine wines.



Focusing on three areas in the Marche - Verdicchio dei Catelli di Jesi, Lacrima di Morro d'Alba and Rosso Piceno - they are meticulous in the management of their 70 hectares of vineyards. With 35 hectares in Arcevia, Conti di Buscareto remains committed to producing Marche's most popular wine, Verdicchio.

In addition to cultivating such favorites, Conti di Buscareto has also focused its efforts on the resurrection of a local red grape called "Lacrima Nera" or "Black Tears." Named for its loss of juice when the grape becomes very ripe, Lacrima Nera produces aromatic wines with notes of rose petals, and has recently been saved from extinction.

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VERDICCHIO



Varietal/Blend: 100% Verdicchio

Farming: conventional

Soil: Silicium-clay

Vine Age: 10-20 years old

Fermentation: 15 days fermentation at a controlled temperature of 15° in stainless steel tanks

Aging: 5-6 months in stainless steel tanks

Alcohol: 13%

Yeast: selected

Fined: no

Filtered: yes

Production #s: 60,000 bottles

"Verdicchio is a native grape from Marche Region, the history of which can be traced back through the centuries. The vines are held to low yields, in order to enhance the qualities of this historical variety. Grapes are manually selected on the vine and put in shallow cases which are immediately brought to the cellar, where the grapes undergo gentle pressing. The obtained must is then fermented in stainless steel tanks at a controlled temperature." Winery Note

Country: Italy

Region: Marche

Sub Region: Arcevia

Vineyard: Ripalta di Arcevia

Vineyard Size: 35ha