

BONCI



Cupramontana, the ancient native land of Verdicchio, is situated in the heart of the Marches, on one of the sunny, green hills bordering the valley of the Esino river. There the Bonci family has been producing wine since the early years of the 20th century.

Showing an outstanding farsightedness, he selected grapes grown from the best locations to produce wine destined to a selected client who understand the terroir character utilizing artisan winemaking techniques. At present, the Vallerosa Bonci farm owns 125 acres (50 hectares) consisting of specialized vineyards. The vineyards are at an average altitude of 450m above sea level. The special microclimate, the careful selection of grapes, many years of artisan experience in wine-making, combined with the use of most up-to-date techniques, make Vallerosa Bonci a leading winery in the field of quality wines with terrior character. Receiving the covenant Three Cup rating by the Gambero Rosso 2002 and the highest vote of all white wines in Italy with the Verdicchio “San Michele” is a confirmation of Bonci’s quality.

ROJANO

REGION: Marche

WINEMAKER: Vallerosa Bonci and Sergio Paolucci

YIELD PER VINE: .5 lbs

GRAPE TYPE: 100% Verdicchio

COLOR: Very dark gold yellow

BOUQUET: Very strong and persistent of dried fruit, seasoned hay, sage with accentuated notes of acacia honey and vanilla.

TASTE: Sweet with definite traces of withered figs, almond and walnut.

BARREL AGEING: 1 year in barrique

RECOMMENDED DISHES: Ripe cheese, dry cakes

CASES PRODUCED: 500 (500ml)

SERVE: 57° F (14° C)

