

# 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.

## SAN MICHELE

REGION: Marche

WINEMAKER: Vallerosa Bonci and Sergio Paolucci

YIELD PER VINE: 9lbs

GRAPE TYPE: 100% Verdicchio Classico Superiore

COLOR: Dark straw yellow

BOUQUET: Floral with light aromatic and anise sensations.

TASTE: Soft and delicate, gently structured, with an almondy aftertaste.

RECOMMENDED DISHES: Ideal for fish, but it can go well with white meats, too.

CASES PRODUCED: 2,750

SERVE: 65° F (18° C)



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