

Le Busche Marche Bianco Igt

From the vineyard of the same name, known ever since the middle ages for its ideal suitability for the culture of the vine, comes Le Busche.

A unique wine, the product of an unusual marriage between Chardonnay and Verdicchio, where the first brings richness and depth, while the second contributes elegance and keeping qualities, making this mix of varieties extremely long-lived.

Variety 50% Verdicchio - 50% Chardonnay

First year of production 1985

Municipality/area of production Montecarotto

Vineyard

The vineyard was planted in the early 70s, and is situated at about 300 meters above sea level, with an east-facing aspect. The soil is characterised by being very deep, clay loam, with fairly poor fertility and therefore extremely suitable for the production of quality wines. The yield is between 6 and 7 tons per hectare.

Harvest

The harvest is carried out by hand, with the grapes collected and transported in boxes. Normally it takes place in two stages: the Chardonnay matures between the end of August and the first few days of September, while the Verdicchio is harvested on the borderline between the first and second ten days in October, when the grapes have reached a slight degree of over-ripeness. It is fairly common to find that a few of the grapes have been attacked by noble rot.

Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation.

The alcoholic fermentation takes place in barriques and tonneaux for about 10-15 days in temperature-controlled surroundings, and then 40% of the wine goes through a malolactic fermentation.

The ageing stage lasts about eight months, during which the wine remains in contact with its own fermentation yeasts, with *batonnage* being carried out at weekly intervals. Le Busche rests for a further 10 months in bottle.

Winemaker's notes Golden yellow colour with greenish tints; on the nose it is a veritable bunch of wild flowers, marguerites and camomile, intense and generous, against a background of vanilla and exotic fruit, lightly spiced. Soft and velvety on entering the mouth, large and supple body, with a long and persistent finish over aromatic and mineral notes.

Pairings Ideal with fish in sauce, white meat and not over-mature cheeses.

Ideal serving temperature 12-14°C

Glasses for serving Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavour of the wine in the mouth, by directing it first to the sides and rear of the tongue, and then to the tip, and allow its softness to be properly evaluated.

Available formats: 75 cl bottle

