



LE BUSCHE

Marche IGT Chardonnay

Grape varieties

Chardonnay 100%

First year of production

1986

Area of production

Marche, Castelli di Jesi

Le Busche is one of the most "ancient" white wines from Umani Ronchi. It was born in 1986 from the homonymous vineyard as a blend of Chardonnay, Verdicchio and a small amount of Sauvignon Blanc, that was no longer added since the late 1990s. Today Le Busche comes as a fine Chardonnay with the mineral, sturdy character that our territory is capable to deliver.

GENERAL CHARACTERISTICS

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. The Chardonnay matures between the end of August and the first few days of September.

Vinification

After soft pressing, the first-run juice is settled at a cool temperature for a natural clarification. The alcoholic fermentation takes place in tonneaux for about 10-15 days at controlled temperature and 40% of the wine undergoes the malolactic conversion. The ageing last for a further 6 months and lees stirring (bâtonnage) is carried out regularly. Finally the wine is bottled and rests at least 6 months before the release.

Available formats

75 cl bottle

TASTING SUGGESTION

Serving glass

Glass 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.

Pairings

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

Ideal serving temperature

12-14°C