

# BUCCIA NERA

TENUTA DI CAMPRIANO



## SASSUCUPO CHIANTI SUPERIORE

Controlled and Guaranteed Designation of Origin

**VARIETIES:** Sangiovese 90%, Canaiolo 10%.

**AGE OF VINES:** 25-50 years old.

**ALTITUDE:** 350-450 mt. asl.

**SOIL COMPOSITION:** Medium-textured soil with clay and gravel.

**EXPOSURE:** South-West.

**VINE TRAINING:** Spurred cordon.

**HARVEST TIME:** Beginning of October.

**WINEMAKING:** Spontaneous alcoholic and malolactic fermentation occur in temperature-controlled stainless steel tank.

**AGING:** In French oak barrels of 30 hl for 12 months and in bottle for minimum 2 months.

**ALCOHOL CONTENT:** 14 % vol.

**PRODUCTION:** 50.000 bottles.

**SERVING TEMPERATURE:** 16°C.

**COLOR:** Dark ruby-red color.

**NOSE:** Intense and complex, with rich initial floral violet hints that linger on, followed by aromas of ripe red berry fruit with spice and mineral notes in the finish.

**PALATE:** Round, full-bodied and savory with an agreeable warm sensation. The tannins are vigorous but well integrated into the structure, and are balanced by a pleasant freshness. The finish is very long and displays the red berry fragrances encountered on the nose. After tasting the mouth is left pleasantly dry thanks for the tannins.

**SERVING SUGGESTIONS:** Ripe cheeses and red meats.