

BUCCIA NERA



ROSATO

TOSCANA ROSATO

Typical Geographic Indication

VARIETIES: Ciliegiolo 100%.

AGES OF VINES: 2012

ALTITUDE: 550 mt.

SOIL TYPE: medium texture with prevalence of sand, limestone and sandstone.

EXPOSURE: South-West.

HARVEST TIME: beginning of September.

WINEMAKING: the de-stemmed grapes immediately undergo a soft pressing. The vinification take place in temperature-controlled steel vats where the alcoholic fermentation is spontaneous.

AGING: 3 months in steel, 2 months in bottle.

ALCOHOL CONTENT: 12,50% vol.

SERVING TEMPERATURE: 10°C.

COLOR: intense pink color, brilliant

NOSE: at nose is fruity with strong notes of black cheery and white currant. a slight hint of wet stone at the end heralds a minerality in the wine

TASTE: The taste is fresh and mineral, slightly savory and dry. It has a good nose-mouth correspondence and it leaves the mouth pleasantly clean.

PAIRING SUGGESTION: crustaceans, seafood, mild cheese, vegetarian dishes, pizza.

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