BUCCIA NERA



SASSOCUPO

CHIANTI SUPERIORE D.O.C.G.

Denominazione di Origine Controllata e Garantita

VARIETIES: Sangiovese 90%, Canaiolo 10%.
AGE OF VINES: 1975 - 2011
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 alcholic 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.
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.

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