

BUCCIA NERA



CONFONDO BIANCO

CONFONDO BIANCO METODO ANCESTRALE

Toscana Indicazione Geografica Tipica



VARIETIES: Chardonnay, Pinot Grigio, Pinot Bianco, Moscato, Incrocio Manzoni, Traminer, Sauvignon Blanc, Malvasia Bianca

AGE OF VINES: 15 years old.

ALTITUDE: 550 mt. asl.

SOIL COMPOSITION: Hill slope with sand, clay and gravel.

EXPOSURE: Nord - East.

VINE TRAINING: Guyot.

HARVEST TIME: Last week in August.

WINEMAKING: The grapes are harvested in boxes, then are entirely pressed very softly. The must decants at 5°C for 48 hours. Fermentation in temperature-controlled steel tanks at 18°C for almost 10 days. Bottled with 15 gr of residual sugar to finish fermentation in the bottle and aging on the lees for 1 year. Closer Crown cork.

Disgorgement NO. Dosage: NO

AGING: In bottle for 1 year

ALCOHOL CONTENT: 12,50% vol.

SERVING TEMPERATURE: 10°C.

COLOR: Bright yellow with gold reflections. Opaque with yeast in suspension

NOSE: Intense and quite complex, with an important citrus note and ripe yellow fruit. The smell of fermentation and yeast is quite dominant and characteristic of natural fermentation inside the bottle.

PALATE: Smooth bubbles but persistent, with an agreeable lemon sensation, balanced by a refreshing crispness.

Long finish tanks a pleasant minerality and acidity.

SERVING SUGGESTIONS: Fish, shell fish, chicken and pizza.

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