

# BUCCIA NERA



## SYRAH TUSCANY SYRAH TypicalGeographicIndication

**VARIETY:** SYRAH 100%.

**AGE OF VINES:** 2018

**ALTITUDE:** 350 mt. asl.

**SOIL COMPOSITION:** Medium texture soil with good presence of clay.

**EXPOSURE:** South-West.

**VINE TRAINING:** Spurred cordon.

**HARVEST TIME:** Mid-September.

**WINEMAKING:** The grapes are fermented in temperature-controlled steel tanks. Alcoholic and malolactic fermentations happen naturally in steel tanks.

**AGING:** In steel tank for 6 months, in bottles for minimum 3 months.

**ALCOHOL CONTENT:** 14% vol.

**SERVING TEMPERATURE:** 16°C.

**COLOR:** Clear dark ruby-red color with purple highlights.

**NOSE:** intense and clean-edged, with rich initial fruit notes of red berry. Followed by a ground fresh pepper spice note.

**PALATE:** Soft and mouth filling, fragrant and balanced. It has good structure and good concentration, soft tannins, warm sensations from an important alcohol content, it is balanced with pleasant acidity.

**SERVING SUGGESTIONS:** Aged cheeses, game and red meats.