

BUCCIA NERA



CONFONDO ROSATO

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Toscana Indicazione Geografica Tipica

GRAPE VARIETY: Ciliegiolo.

AGE OF VINES: 10 years

ALTITUDE: 600 meters

SOIL COMPOSITION: Medium texture with a prevalence of clay and galestro

EXPOSURE: South East

HARVEST PERIOD: Grapes harvested between late August and early September

VINIFICATION: soft pressing of the whole bunches to obtain a very clear and clean flower must. After a first clearing of the sediments, fermentation takes place spontaneously in steel vats at a controlled temperature. When the alcoholic fermentation reaches 15 g / L of residual sugars, the wine is racked and bottled with yeasts to finish the alcoholic fermentation in the bottle. **AGING:** in the bottle for at least 4 months. The yeasts remain in the bottle, the wine matures and is served without disgorgement.

ALCOHOL CONTENT: 12,5% vol

SERVICE TEMPERATURE: 8-10 ° C

COLOR: Lobster pink with beautiful opalescence. Yeast deposits clearly visible at the bottom of the bottle.

NOSE: at the opening the nose displays hints of yeast and bread making and then opens up with fruity aromas of cherry, wild strawberries, white currant and rose petals, and it is mineral at the finish.

PALATE: The taste is dry with a very delicate but persistent bubbles, fresh and savory with good length. Red fruits return at the aftertaste and finish. The mouth remains pleasantly dry and clean. The presence of bottled yeasts is an additional positive factor in the taste-olfactory part of the tasting.

PAIRING: pizza with various fillings, plate of shellfish or mixed seafood, fried fish and battered deep fried vegetables.

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