

BUCCIA NERA



PA'RO Rosso

TOSCANA ROSSO

Indicazione Geografica Tipica

GRAPES: Cabernet S. 75% and Merlot 25%.

AGE OF VINES: 1975 - 2012

ALTITUDE: 350 mt. above sea level.

SOIL: Calcareous with clay and silt.

EXPOSURE: South-West.

VINE TRAINING: Guyot.

HARVEST PERIOD: September - October.

VINIFICATION: The grapes are vinified in temperature-controlled stainless steel. Spontaneous alcoholic and malolactic fermentation in steel.

AGING: In oak barrels for 12 months. 12 months in bottle.

ALCOHOL CONTENT: 14,50% vol.

SERVICE TEMPERATURE: 15 ° C.

COLOR: Intense, impenetrable ruby-red. It stains the glass walls, where it is formed a row of narrow legs that slide very slowly.

SMELL: Clean, beguiling and complex, it opens with aromas of spices, licorice, pepper and coffee blended with hints of dark berries, blackberry and blueberries, accompanied by delicate hints of plum.

TASTE: It enters full and captivating, with tannins that can be felt as they help balance the alcohol and glycerine, leaving the mouth clean.

PAIRINGS: game meats, red meats and aged cheese

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