

BUCCIA NERA



ACINOSO NOADDED SULPHITES TOSCANA ROSSO Typical Geographic Indication

VARIETIES: Sangiovese 100%.

AGES OF VINES: 2008

ALTITUDE: 450 mt.

SOIL TYPE: medium texture with prevalence of clay and galestro.

EXPOSURE: South-West.

VINE TRAINING: spurred cordon.

HARVEST TIME: beginning of October.

WINEMAKING: the grapes are fermented in temperature-controlled steel vats. The alcoholic and malolactic fermentations are spontaneous. The whole ageing process is made in a reductive environment and without addition of sulphur dioxide.

AGING: 10 months in steel and in a reductive environment. In bottle for at least 3 months.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 15°C

COLOR: ruby red with violet reflections, very intense.

NOSE: a very direct, intense and vinous bouquet. On entry it has a very intense ripe cherry notes leading to a following hematic aroma.

TASTE: in the mouth is fresh and crisp. The tannins are young and vibrant but mature and well balanced by the body and the alcohol.

Good taste-olfactory persistence. After swallowing the soft fruits aroma comes immediately back to mouth.

PAIRING SUGGESTION: matured cheese, red meat.