

# BUCCIA NERA



## TENUTA DI CAMPRIANO

### CHIANTI RISERVA

Denominazione Origine Controllata e Garantita

**GRAPES:** Sangiovese Grosso 100%.

**VINEYARDS:** 1975

**ALTITUDE:** 500 mt. asl.

**TYPE OF SOIL:** Skeletal hill soil with clay, galestro and limestone.

**EXPOSURE:** South-West.

**GROWING:** Spurred cordon system

**HARVEST TIME:** Grapes harvested separately in September and October.

**WINEMAKING:** The de-stemmed grapes are fermented in stainless steel vats with indigenous yeast with controlled temperature.

**AGING:** in oak barrels of 30 hl for 18 months, 6 months in tonneau, and 12 months in steel before bottling. In the bottle for 6-8 months.

**ALCOHOL LEVEL:** 14% vol.

**SERVING TEMPERATURE:** 15-16°C.

**COLOUR:** ruby red with granate highlight, bright and limpid.

**NOSE:** it opens immediately with intense spiced aromas of liquorice and vanilla, to release aromas of cherry and plum jam.

**TASTE:** the wine is powerful and ample with present but sweet and ripe tannins. It fills the mouth leaving a pleasant salivation and persistence.

**SERVING SUGGESTIONS:** game, red meat, mature cheeses.

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Loc. Campriano, 10 – 52100 Arezzo (Italia) 0575 1696461 – [info@buccianera.it](mailto:info@buccianera.it) – [www.buccianera.it](http://www.buccianera.it)