

BUCCIA NERA



TENUTA DI CAMPRIANO

CHIANTI D.O.C.G.

Denominazione di Origine Controllata e Garantita

VARIETIES: Sangiovese 80%, indigenous grapes 20%.

VINEYARDS: 2003 - 2018

ALTITUDE: 350 -550 mt. asl.

SOIL COMPOSITION: medium-textured soil with clay and gravel.

EXPOSURE: South-West.

GROWING: spurred cordon and guyot system

HARVEST TIME: end of September - beginning of October.

WINEMAKING: The de-stemmed grapes are fermented in temperature-controlled steel tanks.

AGING: in stainless steel tanks for 6 months and in bottle for 2 months minimum.

ALCOHOL CONTENT: 12,50 % vol.

SERVING TEMPERATURE: 15°C.

COLOR: bright ruby-red color with purple highlights. Limpid.

NOSE: intense floral notes like rose petals, fresh red fruit like strawberry, red currant and raspberry. In the end a spice note of hibiscus flower's tea.

PALATE: smooth, with an agreeable, it has a soft entrance with silky tannins that gently envelop the mouth leaving a pleasant aftertaste of red fruit. It has lively acidity that stimulates salivation and prolongs persistence. It's very fine and balanced wine.

SERVING SUGGESTIONS: Fresh and Medium-aged cheeses. First courses of pasta vegetarian dishes, risotto and ethnic cuisine.

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