

BUCCIA NERA



MERLOT

TOSCANA MERLOT

Indicazione geografica tipica

VARIETY: Merlot 100%

AGE OF VINES: 2002

ALTITUDE: 350 mt. asl.

SOIL COMPOSITION: Alluvial soil rich in pebbles, with presence of sand, silt and clay.

EXPOSURE: South-West.

VINE TRAINING: Spurred cordon.

HARVEST TIME: Second half of September.

WINEMAKING: The de-stemmed grapes are fermented in temperature-controlled steel tank. Alcoholic and malolactic fermentations happens naturally in steel tanks.

AGING: In 30 hl oak barrels for 12 months, in bottles for at least 3 months.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16°C.

COLOR: Ruby-red with purple highlights.

NOSE: Intense and clean-edged, with rich initial fruit notes of plumb, and black berry that linger on, followed by spice notes.

PALATE: Smooth, and full. The tannins are ripe and well integrated into the wine structure. The finish is very long and displays the fruity fragrances encountered on the nose.

SERVING SUGGESTIONS: Red meats, duck and mature cheeses.

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Loc. Campriano, 10 – 52100 Arezzo (Italia) 0575 1696461 – info@buccianera.it – www.buccianera.it