

# BUCCIA NERA



## CHARDONNAY TOSCANACHARDONNAY

Indicazione geografica tipica

**VARIETIES:** Chardonnay 100%

**AGE OF VINES:** 2005

**ALTITUDE:** 550 mt. asl.

**SOIL COMPOSITION:** Hill slope with sand, clay and sandstones.

**EXPOSURE:** Nord - East.

**VINE TRAINING:** Guyot.

**HARVEST TIME:** Last week in August.

**WINEMAKING:** The grapes are harvested in boxes, then are entirely pressed very softly. The must decants at 5°C for 48 hours. Fermentation happens in temperature-controlled steel tanks at 18°C for almost 20 days.

**AGING:** In steel tanks for 3 months with frequent pumping over. In bottle for 2 months.

**ALCOHOL CONTENT:** 12% vol.

**SERVING TEMPERATURE:** 10°C.

**COLOR:** Bright pale yellow with greenish reflections.

**NOSE:** Intense and clean-edged, with mineral and erbaceous notes that linger on, along with aromas of fresh fruit, citrus and white flowers.

**PALATE:** Fresh and vertical with a long finish tanks an important minerality and saltiness.

**SERVING SUGGESTIONS:** Fish, shell fish and fresh cheese like bufala or ricotta.

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