

# BUCCIA NERA



## GUARNIENTE

CHIANTI D.O.C.G.

Denominazione di Origine Controllata e Garantita

**VARIETY:** Sangiovese 100%.

**AGE OF VINES:** 2008 - 2018

**ALTITUDE:** 450 mt. asl.

**SOIL COMPOSITION:** Medium-textured soil with clay and galestro.

**EXPOSURE:** South-West.

**VINE TRAINING:** Spurred cordon system.

**HARVEST TIME:** Beginning of October.

**WINEMAKING:** The grapes are vinified in temperature-controlled steel tanks. Alcoholic and malolactic fermentations happen naturally in steel.

**AGING:** In steel vats for 6 months and in bottle for at least 3 months.

**ALCOHOL CONTENT:** 14% vol.

**SERVING TEMPERATURE:** 15°C.

**COLOR:** intense ruby red with violet highlight and shining.

**NOSE:** Intense and clean, it opens with ripe red fruits like cherry and pomegranate, to finish with hematic notes.

**PALATE:** it enters decisive and fresh; it opens with young and crunchy tannins that leave a pleasant astringency well balanced by a good alcohol content that gives a nice sensation of warmth. In the end the mouth remains dry and clean with a slight bitter note.

**SERVING SUGGESTIONS:** Medium-aged cheeses, white and red meats, legumes, mushrooms, pizza and ethnic cuisines.