

# BUCCIA NERA



## DONNA PATRIZIA TUSCANY WHITE

Typical Geographic Indication

**VARIETIES:** Trebbiano 40%, Malvasia 40%, Grechetto 20%.

**AGE OF VINES:**

**ALTITUDE:** 250-550 mt. asl.

**SOIL COMPOSITION:** Medium texture with prevalence of clay and gravel

**EXPOSURE:** South-West.

**VINE TRAINING:** Guyot and spurred cordon

**HARVEST TIME:** First half of October

**WINEMAKING:** Before pressing there is a short maceration on the skin. Alcoholic fermentation occurs entirely in stainless steel vats at a controlled temperature of 18°C.

**AGING:** In stainless steel tanks for 3 months and in bottle for a minimum of 3 months.

**ALCOHOL CONTENT:** 13,5% vol.

**SERVING TEMPERATURE:** 10°C.

**COLOR:** Bright gold color with golden highlights.

**NOSE:** It is clean and intense, with an excellent bouquet that recalls the trebbiano's herbal notes as well as mature yellow fruit, peach in particular.

**PALATE:** It tastes soft and powerful with a pleasant feeling of warmth, given by the high alcohol content, which is correctly balanced by a considerable acidity and minerality.

**SERVING SUGGESTIONS:** Fresh cheeses, fish, vegetable, mushrooms and white meat.