

BUCCIA NERA



PA'RO Orange TOSCANA BIANCO Indicazione Geografica Tipica

GRAPES: Trebbiano 50%, Grechetto 50%.

AGE OF VINES: 15-50 years old.

ALTITUDE: 350 - 450 mt. asl

SOIL: Medium mixture with predominance of clay and gravel.

EXPOSURE: South-West.

TRAINING SYSTEM: Guyot and spurred cordon.

HARVEST PERIOD: Mid-October.

VINIFICATION: The de-stemmed grapes remain in maceration on the skins during the entire spontaneous alcoholic fermentation, around 40 days. The alcoholic fermentation takes place entirely in 18 ° C. controlled temperature stainless steel vats.

AGING: in stainless steel for 8 months on the lees and in bottle for minimum 2 months.

ALCOHOL CONTENT: 13.5% vol.

SERVICE TEMPERATURE: 12 ° C.

COLOR: Intense gold with golden reflections tending towards orange.

SMELL: Intense bouquet that recalls the herbaceous scents of the Trebbiano grape, and very ripe yellow fruit, mainly yellow peach, candy apricot, ginger.

TASTE: It is full on the palate with a pleasant tannic sensation

and it is balanced by good acidity and alcohol.

The presence of tannin leaves the mouth pleasantly dry and persistent wine.

PAIRINGS: Semi-aged cheeses and blue cheeses, white meats and wild mushrooms, eggs,

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