

BUCCIA NERA



ROSSORELATIVO

TOSCANAROSSO

Indicazione Geografica Tipica

VARIETIES: Sangiovese 80%, Syrah 10%, Malvasia Bianca 10%.

AGE OF VINES: 2008 - 2018

ALTITUDE: 550 mt. asl.

SOIL COMPOSITION: Medium soil with sandstone, limestone and clay.

EXPOSURE: South-West.

VINE TRAINING: Spurred cordon.

HARVEST TIME: Second half of August and the beginning of September

WINEMAKING: The de-stemmed grapes are fermented in temperature-controlled steel vats with short maceration only for 4 days. The alcoholic and malolactic fermentations are spontaneous.

AGING: In Concrete for 6 months and in bottle for 6 months.

ALCOHOLCONTENT: 12% vol.

SERVING TEMPERATURE: 10-13°C.

COLOR: Very light ruby-red color with pink and violet highlight

NOSE: It is clean, intense and fresh; it opens with a juice note of red berries and black cherry.

PALATE: It has a light body and good acidity with very low tannins. The aromas of red fresh fruits and minerals remain after swallowing.

SERVING SUGGESTIONS: Cold cuts, fresh cheeses, pizza, vegetable.

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