

BUCCIA NERA



TENUTA DI CAMPRIANO

CHIANTI RISERVA

Denominazione Origine Controllata e Garantita

GRAPES: Sangiovese Grosso 100%.

VINEYARDS: 1975

ALTITUDE: 500 mt. asl.

TYPE OF SOIL: Skeletal hill soil with clay, galestro and limestone.

EXPOSURE: South-West.

GROWING: Spurred cordon system

HARVEST TIME: Grapes harvested separately in September and October.

WINEMAKING: The de-stemmed grapes are fermented in stainless steel vats with indigenous yeast with controlled temperature.

AGING: in oak barrels of 30 hl for 18 months, 6 months in tonneau, and 12 months in steel before bottling. In the bottle for 6-8 months.

ALCOHOL LEVEL: 14.5% vol.

SERVING TEMPERATURE: 15-16°C.

COLOUR: ruby red with granate highlight, bright and limpid.

NOSE: it opens immediately with intense spiced aromas of liquorice and vanilla, to release aromas of cherry and plum jam.

TASTE: the wine is powerful and ample with present but sweet and ripe tannins. It fills the mouth leaving a pleasant salivation and persistence.

SERVING SUGGESTIONS: game, red meat, mature cheeses.

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