

BUCCIA NERA



TENUTADICAMPRIANO TOSCANA BIANCO

Indicazione Geografica Tipica

GRAPES: Trebbiano 50%, Malvasia 50%.

AGE OF VINES: 2003

ALTITUDE: 350 -550 mt. asl.

TYPE OF SOIL: Medium soil with clay and gravel.

EXPOSURE: South-West

TRAINING SYSTEM: Spurred cordon.

HARVEST TIME: September

WINEMAKING: Alcoholic fermentation and occurs entirely in

stainless steel vats at controlled temperature.

AGEING: In steel for 3 months.

ALCOHOL CONTENT: 12% vol.

SERVING TEMPERATURE: 10°C.

COLOR: Straw yellow with golden highlights.

NOSE: It is clean and intense to the nose, with an excellent bouquet which recalls yellow mature fruit. It tastes young and fresh.

TASTE: The softness is well balanced from freshness. The acidity leaves palate clean and dry. Good persistence and fruity aftertaste.

SERVING SUGGESTIONS: Salumi, cheeses, vegetables and fish.

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