

BUCCIA NERA



GUARNIENTE

CHIANTI D.O.C.G.

Denominazione di Origine Controllata e Garantita

VARIETY: Sangiovese 100%.

AGE OF VINES: 2008 - 2018

ALTITUDE: 450 mt. asl.

SOIL COMPOSITION: Medium-textured soil with clay and galestro.

EXPOSURE: South-West.

VINE TRAINING: Spurred cordon system.

HARVEST TIME: Beginning of October.

WINEMAKING: The grapes are vinified in temperature-controlled steel tanks. Alcoholic and malolactic fermentations happen naturally in steel.

AGING: In steel vats for 6 months and in bottle for at least 3 months.

ALCOHOL CONTENT: 13.5% vol.

SERVING TEMPERATURE: 15°C.

COLOR: intense ruby red with violet highlight and shining.

NOSE: Intense and clean, it opens with ripe red fruits like cherry and pomegranate, to finish with hematic notes.

PALATE: it enters decisive and fresh; it opens with young and crunchy tannins that leave a pleasant astringency well balanced by a good alcohol content that gives a nice sensation of warmth. In the end the mouth remains dry and clean with a slight bitter note.

SERVING SUGGESTIONS: Medium-aged cheeses, white and red meats, legumes, mushrooms, pizza and ethnic cuisines.

Buccia Nera

Loc. Campriano, 10 – 52100 Arezzo (Italia) 0575 1696461 - info@buccianera.it - www.buccianera.it