



SCHEDA TECNICA:
BUCCIA NERA
TENUTA DI CAMPRIANO
CHIANTI DOCG
CONTROLLED AND GUARANTEED
DENOMINATION OF ORIGIN

GRAPES:
Sangiovese 80%, other autochthonal grapes 20%.

VINEYARDS
5-20 years old.

ALTITUDE:
250-550 mt a.s.l.

VINE TRAINING:
cordon spur system.

WINE MAKING:
harvest starts in October. The grapes are vinified in temperature-controlled steel tank. The malolactic fermentation happened naturally in steel tanks.

AGEING:
in the bottle, 3 months.

ALCOHOL LEVEL:
13.00% vol.

PRODUCTION:
70.000 bottles.



SERVING TEMPERATURE:
15°C.

TYPE OF SOIL:
clay and gravel.

ASPECT:
South-West.

COLOR:
purple-edged luminous ruby.

NOSE:
intense and clean-edged, with rich initial floral notes that linger on, along with aromas of fresh red berry fruit.

TASTE:
smooth, with an agreeable sensation of warmth, balanced by a refreshing crispness. The tannins are youthful but already ripe and well integrated into the structure. The finish is very lengthy and displays the red berry fragrances encountered on the nose.

SERVING SUGGESTIONS:
medium-aged cheeses and red meats. First courses of pasta and ragù.



Buccia Nera

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