

BUCCIA NERA

TENUTA DI CAMPRIANO



SYRAH

TUSCANY SYRAH

Typical Geographic Indication

VARIETY: SYRAH 100%.

AGE OF VINES: 15 years old.

ALTITUDE: 350 mt. asl.

SOIL COMPOSITION: Medium texture soil with good presence of clay.

EXPOSURE: South-West.

VINE TRAINING: Spurred cordon.

HARVEST TIME: Mid-September.

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

AGING: In steel tank for 6 months, in bottles for minimum 3 months.

ALCOHOL CONTENT: 14% vol.

PRODUCTION: 13.000 bottles.

SERVING TEMPERATURE: 16°C.

COLOR: Clear dark ruby-red color with purple highlights.

NOSE: intense and clean-edged, with rich initial fruit notes of red berry. Followed by a ground fresh pepper spice note.

PALATE: Soft and mouthfilling, fragrant and balanced. It has good structure and good concentration, soft tannins, warm sensations from an important alcohol content, it is balanced with pleasant acidity.

SERVING SUGGESTIONS: Aged cheeses, game and red meats.