

BUCCIA NERA

TENUTA DI CAMPRIANO



MERLOT

TUSCANY MERLOT

Typical Geographic Indication

VARIETY: Merlot 100%

AGE OF VINES: 20 years old.

ALTITUDE: 350 mt. asl.

SOIL COMPOSITION: Alluvial soil rich in pebbles, with presence of sand, silt and clay.

EXPOSURE: South-West.

VINE TRAINING: Spurred cordon.

HARVEST TIME: Second half of September.

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

AGING: In 30 hl oak barrels for 12 months, in bottles for at least 3 months.

ALCOHOL CONTENT: 14% vol.

PRODUCTION: 4.000 bottles.

SERVING TEMPERATURE: 16°C.

COLOR: Ruby-red with purple highlights.

NOSE: Intense and clean-edged, with rich initial fruit notes of plum, pomegranate and black berry that linger on, followed by spice notes.

PALATE: Smooth, and full. The tannins are ripe and well integrated into the wine structure. The finish is very long and displays the fruity fragrances encountered on the nose.

SERVING SUGGESTIONS: Red meats, and mature cheeses.