

BUCCIA NERA

TENUTA DI CAMPRIANO



## CHARDONNAY CHARDONNAY TUSCANY

**VARIETIES:** Chardonnay 100%

**AGE OF VINES:** 10 years old.

**ALTITUDE:** 550 mt. asl.

**SOIL COMPOSITION:** Hill slope with sand, clay and gravel.

**EXPOSURE:** Nord – East.

**VINE TRAINING:** Guyot.

**HARVEST TIME:** Last week in August.

**WINEMAKING:** The grapes are harvested in boxes, then are entirely pressed very softly. The must decants at 5°C for 48 hours. Fermentation in temperature-controlled steel tanks at 18°C for almost 20 days. Malolactic fermentation happens naturally in steel tanks.

**AGING:** In steel tanks for 3 months with frequent pumping over. In bottle for 2 months.

**ALCOHOL CONTENT:** 13.5% vol.

**PRODUCTION:** 13.000 bottles.

**SERVING TEMPERATURE:** 10°C.

**COLOR:** Bright yellow with greenish reflections.

**NOSE:** Intense and clean-edged, with balsamic notes such as mint and eucalyptus that linger on, along with aromas of fresh tropical fruit.

**PALATE:** Smooth, with an agreeable warm sensation, balanced by a refreshing crispness. Really long finish tanks an important minerality and saltiness.

**SERVING SUGGESTIONS:** Fish, shell fish and fresh cheese.