

BUCCIA NERA

TENUTA DI CAMPRIANO



TENUTA DI CAMPRIANO CHIANTI

Controlled And Guaranteed Denomination Of Origin

VARIETIES: Sangiovese 80%, indigenous grapes 20%.

AGE OF VINES: 5-20 years.

ALTITUDE: 250 -550 mt. asl.

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

EXPOSURE: South-West.

VINE TRAINING: Spurred cordon.

HARVEST TIME: Beginning of October.

WINEMAKING: The grapes are fermented in temperature-controlled steel tanks. The malolactic fermentation also happens naturally in steel tanks.

AGING: In steel tanks for 4 months and in bottle for 2 months minimum.

ALCOHOL CONTENT: 13.5% vol.

PRODUCTION: 100.000 bottles.

SERVING TEMPERATURE: 15°C.

COLOR: Bright ruby-red color with purple highlights

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

PALATE: smooth, with an agreeable, balanced by a refreshing crispness. The tannins are youthful but already ripe and well integrated into the structure. The finish is very long and brings back the red berry fragrances encountered on the nose.

SERVING SUGGESTIONS: Medium-aged cheeses and red meats. First courses of pasta and ragù. Ethnic cuisine.