

BUCCIA NERA

TENUTA DI CAMPRIANO



## ROSATO

### TOSCANA ROSATO

Typical Geographic Indication

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**VARIETIES:** Cilieggiolo 100%.

**AGES OF VINES:** 10 years.

**ALTITUDE:** 600 mt.

**SOIL TYPE:** medium texture with prevalence of clay and galestro.

**EXPOSURE:** South-East.

**HARVEST TIME:** mid-September.

**WINEMAKING:** the de-stemmed grapes immediately undergo a soft pressing. The vinification take place in temperature-controlled steel vats where the alcoholic fermentation is spontaneous.

**AGING:** 3 months in steel barrel, 2 months in bottle.

**ALCOHOL CONTENT:** 12% vol.

**PRODUCTION:** 4000 bottles.

**SERVING TEMPERATURE:** 10°C.

**COLOR:** pale pink, a color between rose petal and onion skin.

**NOSE:** at nose is fruity with strong notes of rose petal and white currant.

**TASTE:** at taste is fresh and soft. It has a good nose-mouth correspondence and it leaves the mouth pleasantly clean.

**PAIRING SUGGESTION:** crustaceans, seafood, mild cheese, vegetarian dishes.