

BUCCIA NERA

TENUTA DI CAMPRIANO



DONNA PATRIZIA TUSCANY WHITE

Typical Geographic Indication

VARIETIES: Trebbiano 40%, Malvasia 40%, Grechetto 20%.

AGE OF VINES: 10-50 years old.

ALTITUDE: 250-550 mt. asl.

SOIL COMPOSITION: Medium texture with prevalence of clay and gravel

EXPOSURE: South-West.

VINE TRAINING: Guyot and spurred cordon

HARVEST TIME: First half of October

WINEMAKING: Before pressing there is a short maceration on the skin. Alcoholic fermentation occur entirely in stainless steel vats at a controlled temperature of 18°C.

AGING: In stainless steel tanks for 3 months and in bottle for a minimum of 3 months.

ALCOHOL CONTENT: 13,5% vol.

PRODUCTION: 6.000 bottles.

SERVING TEMPERATURE: 10°C.

COLOR: Bright gold color with golden highlights.

NOSE: It is clean and intense, with an excellent bouquet that recalls the trebbiano's herbal notes as well as mature yellow fruit, peach in particular.

PALATE: It tastes soft and powerful with a pleasant feeling of warmth, given by the high alcohol content, which is correctly balanced by a considerable acidity and minerality.

SERVING SUGGESTIONS: Fresh cheeses, fish, vegetable, mushrooms and white meat.