

BUCCIA NERA

TENUTA DI CAMPRIANO



## PODERE DELLA FILANDRA CHIANTI

Controlled And Guaranteed Denomination Of Origin

**VARIETY:** Sangiovese 100%.

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

**ALTITUDE:** 550- 600 mt. asl.

**SOIL COMPOSITION:** Medium textured with prevalence of clay and galestro.

**EXPOSURE:** South-West.

**VINE TRAINING:** guyot and spurredcordon.

**HARVEST TIME:** Beginning of October.

**WINEMAKING:** The grapes are vinified in temperature-controlled steel vats. Alcoholic and malolactic fermentation are spontaneous.

**AGING:** In steel tanks for 6 months, in bottle for 6 months.

**ALCOHOL CONTENT:** 14% vol.

**PRODUCTION:** 20.000 bottles.

**SERVING TEMPERATURE:** 16°C.

**COLOR:** Luminous 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 warm sensation, balanced by a refreshing crispness. The tannins are youthful but already supple and well integrated into the body. The finish is very long and displays the red berry fragrances encountered on the nose.

**SERVING SUGGESTIONS:** Medium-aged cheeses and red meats. First courses of pasta and rice, also fine with ethnic dishes.