

BUCCIA NERA

TENUTA DI CAMPRIANO



AMADIO TUSCANY RED

Typical Geographic Indication

VARIETY: Sangiovese 100%.

AGE OF VINES: 5 - 20 years old.

ALTITUDE: 400 mt. asl.

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

EXPOSURE: South-West.

VINE TRAINING: Spurred cordon.

HARVEST TIME: Beginning of October.

WINEMAKING: The grapes are vinified in temperature-controlled steel tanks. Alcoholic and malolactic fermentations happen naturally in steel.

AGING: In steel vats for 6 months and in bottle for at least 3 months.

ALCOHOLCONTENT: 14% vol.

PRODUCTION: 50.000 bottles.

SERVING TEMPERATURE: 15°C.

COLOR: Clear and luminous ruby-red with purple highlights

NOSE: Intense and clean, with rich initial floral notes of fragrant violets that linger on, along with aromas of fresh cherry fruit.

PALATE: Smooth, with an agreeable warm sensation, balanced by a refreshing crispness. The tannins are present, ripe and well integrated into the body. The finish is very long and displays the cherry fragrances encountered on the nose.

SERVING SUGGESTIONS: Medium-aged cheeses, white and red meats. Ethnic cuisines.