

BUCCIA NERA

TENUTA DI CAMPRIANO



PA'RO

TOSCANA BIANCO Orange Wine

Indicazione Geografica Tipica

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

VINEYARDS: 15-50 years old.

ALTITUDE: 350 - 450 mt. above sea level.

SOIL: Medium mixture with predominance of clay and gravel.

EXPOSURE: South-West.

TRAINING SYSTEM: Guyot and spurred cordon.

HARVEST PERIOD: Mid-October.

VINIFICATION: The de-stemmed grapes remain in maceration on the skins during the entire alcoholic fermentation, around 4 weeks. The alcoholic fermentation takes place entirely in 18 ° C. controlled temperature stainless steel vats.

AGING: in stainless steel for 8 months and in bottle for minimum 2 months.

ALCOHOL CONTENT: 13.5% vol.

PRODUCTION: 4,000 bottles.

SERVICE TEMPERATURE: 12 ° C.

COLOR: Intense gold with golden reflections tending towards orange.

SMELL: Intense bouquet that recalls the herbaceous scents of the Trebbiano grape, and very ripe yellow fruit, mainly yellow peach.

TASTE: It is smooth on the palate with a pleasant warm sensation from the good alcohol content, and it is balanced by good acidity and minerality. The light presence of tannin leaves the mouth pleasantly dry. It is a long and persistent wine.

PAIRINGS: Semi-aged and blue cheeses, white meats and wild mushrooms.