

BUCCIA NERA

TENUTA DI CAMPRIANO



## PA'RO

### TOSCANA ROSSO

Indicazione Geografica Tipica

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**GRAPES:** Cabernet S. 75% and Merlot 25%.

**VINEYARDS:** 10 years old

**ALTITUDE:** 350 mt. above sea level.

**SOIL:** Calcareous with clay and silt.

**EXPOSURE:** South-West.

**TRAINING SYSTEM:** Guyot.

**HARVEST PERIOD:** September - October.

**VINIFICATION:** The grapes are vinified in temperature-controlled stainless steel where they naturally also undergo malolactic fermentation.

**AGING:** In oak barrels for 12 months. 12 months in bottle.

**ALCOHOL CONTENT:** 14% vol.

**PRODUCTION:** 4,000 bottles.

**SERVICE TEMPERATURE:** 15 °C.

**COLOR:** Intense, impenetrable ruby-red. It stains the glass walls, where it is formed a row of narrow legs that slide very slowly.

**SMELL:** Clean, beguiling and complex, it opens with aromas of spices, licorice, pepper and coffee blended with hints of dark berries, blackberry and blueberries, accompanied by delicate hints of plum.

**TASTE:** It enters full and captivating, with tannins that can be felt as they help balance the alcohol and glycerine, leaving the mouth clean.

**PAIRINGS:** game meats, red meats and aged cheese