

BUCCIA NERA

TENUTA DI CAMPRIANO



TENUTA DI CAMPRIANO CHIANTI RISERVA

Controlled And Guaranteed Denomination Of Origin

GRAPES: Sangiovese 85%, Merlot 7,5 % and Cabernet 7,5%.

VINEYARDS: 20-50 years old.

ALTITUDE: 450-550 mt. asl.

TYPE OF SOIL: Skeletal hill soil with clay and gravel.

ASPECT: South-West.

HARVEST TIME: Grapes harvested separately in September and October.

WINEMAKING: The grapes are vinified in temperature-controlled steel tanks. Spontaneous alcoholic and malolactic fermentation occur in stainless steel tank before the wines are pumped into oak barrels.

AGEING: in oak barrels of 30 hl for 24 months and in the bottle for 6-8 months.

ALCOHOL LEVEL: 14% vol.

PRODUCTION: 8.000 bottles.

SERVING TEMPERATURE: 18°C.

COLOR: Intense ruby red still with granate highlight.

SMELL: the nose is intense with hints of black berries and plums, then opens with spicy aromas of cocoa and licorice.

TASTE: At the palate it is very soft, followed by a good sense of volume that fills the mouth well. Tannins are present but enveloping and warm sustained by good acidity that lets predict a good aging potential. Good persistence and length that completes the tasting leaving the mouth pleasantly dry.

SERVING SUGGESTIONS: game, red meat, mature cheeses.