

BUCCIA NERA

TENUTA DI CAMPRIANO



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### TUSCANY WHITE

Typical Geographic Indication

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**GRAPES:** Trebbiano 50%, Malvasia 50%.

**VINEYARDS:** 20-50 years old.

**ALTITUDE:** 350 -550 mt. asl.

**TYPE OF SOIL:** Medium soil with clay and gravel.

**ASPECT:** South-West

**TRAINING SYSTEM:** Spurred cordon.

**HARVEST TIME:** End of September, first half of October

**WINEMAKING:** Alcoholic fermentation and occurs entirely in stainless steel vats at controlled temperature.

**AGEING:** In steel for 3 months and in the bottle 3 months.

**ALCOHOL LEVEL:** 13% vol.

**PRODUCTION:** 26.000 bottles.

**SERVING TEMPERATURE:** 10°C.

**COLOR:** Straw yellow colour with golden highlights.

**NOSE:** It is clean and intense to the nose, with an excellent bouquet which recalls yellow mature fruit. It tastes young and fresh.

**TASTE:** The softness is well balanced from freshness. The acidity leaves palate clean and dry. Good persistence and fruity aftertaste.

**SERVING SUGGESTIONS:** Salumi, fresh cheeses, vegetables and fisch.