

## Buccia Nera PA'RO Bianco

This beautiful organic "Orange Wine" from Tuscany, is a blend of the Trebbiano and Grechetto grape varieties (not really oranges). We call it an "Orange Wine" because it receives its deep orange hue from 4 weeks of skin contact immediately after pressing the grapes. **This process allows the wine to take on exciting flavors such as toasted hazelnuts, bitter apricots, and fresh rosemary.** These fun and funky flavors are completely normal...so if you've never had an Orange Wine before, don't say we didn't warn you. **Just grab your favorite cheese and enjoy the ride!**



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