



#### WINEMAKER

Dr. Sandro Nalli

#### FARMING

Certified Organic

#### VARIETALS

Grechetto, Trebbiano

#### FEATURES

Vegan

#### ABV

13.5%

#### AVAILABLE SIZES (L)

0.750



# Buccia Nera

## Toscana Bianco 'PA'RO'

ITALY, TUSCANY, TOSCANA IGT



ORANGE

#### WINERY OVERVIEW

Buccia Nera is an organic family farm in the small village of Campriano, Tuscany, managed by third generation sisters Anastasia, Alessia and Roberta Mancini and their mother Patrizia. Their father Amadio is the vineyard manager while Anastasia's husband, Sandro Nalli, is the head winemaker.

Anastasia began her professional career as a lawyer until she felt a strong calling to work in the family business. Today she is an effective ambassador for their international markets. "You have an instinct, an impulse that ties you to your family, the place where you have grown up that stimulates you to go forward," Anastasia expressed during an interview with WINE TV. "My mission was to introduce our wine to the world."

The Mancini family's winemaking history began at the end of the nineteenth century when the first cellar was built in San Polo, and with the planting of the first vineyards at Podere della Filandra. It continued with the subsequent acquisition of the property at Campriano and, most recently, at Muciafora. The Campriano estate was purchased by their grandfather in 1926 and planted with vineyards, olive trees, fruits and vegetables. Since then, the winery has been committed to the production of Chianti DOC, using only cement tanks.

In 2001, a new bigger wine cellar was built at the Campriano estate. In 2002, Amadio officially received the organic management certification, the culmination of a process which involved the entire production and that had been going on for many years. The construction of a new cellar at the Campriano Estate was started, much bigger and more functional than the original structure. The first vintage at this new winery was 2004 when a new line of wines named Buccia Nera was launched.

Over 70% of their 148 acres of vineyard is planted to Sangiovese. The remainder are native grapes such as Cilieggiolo, Canaiolo, Malvasia Bianca del Chianti, Trebbiano Toscano, Grechetto, and a few acres of international grapes like Merlot, Cabernet and Chardonnay. The farm is cultivated with organic farming since 2001 and the wines are Certified Organic. Buccia Nera's Sangiovese, the varietal soul of a chianti producer, beautifully expresses Campriano to the consumer in its balance and elegance.

#### TERROIR

Medium mixture with predominance of clay and gravel.

#### VITICULTURE

Grapes are hand harvested and sourced from the estate. 20-50 yr old vines planted on 4 hectares.

#### 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. Ambient yeasts used.

#### AGING

Aging in stainless steel vats for 8 months and then 2 months in bottle.

#### TASTING NOTES

Additional Information: The "PA'RO" name was chosen to honor the parents of the current generation operating the winery. The name is a combination of mother Patrizia ("PA") and Father Amadio Roberto Mancini, who goes by Roberto ("RO").

