

Buccia Nera

Metodo Ancestrale
Toscana Bianco 'Confondo'

The nose is characterized by yeast and bread making and then opens up with **pink grapefruit citrus, mandarin, flavors of pear, jasmine, sage and minerality.** Bubbles are very delicate on the palate with pleasant citrus freshness, bright flavor and persistence and finishes fresh.



CERTIFIED ORGANIC Suolo e Salute
ORGANISMO DI CONTROLLO E CERTIFICAZIONE

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