



#### WINE MAKER

Sandro Manacini

#### FARMING

Organic

#### VARIETALS

Chardonnay, Malvasia Bianca, Moscato Giallo, Pinot Grigio, Sauvignon Blanc

#### FEATURES

Vegan

#### ABV

12%

#### AVAILABLE SIZES (L)

0.750

## Buccia Nera 'Confondo' Bianco

ITALY, TUSCANY, TOSCANA IGT

WHITE

#### WINERY OVERVIEW

Buccia Nera is a family farm located in a small village in the center of Tuscany called Campriano. This estate was bought by the Family Mancini in 1926 and planted since with vineyards and olive trees. In 2001 a new big-ger wine celler at the Campriano estate was built. The 1st vintage at the Campriano winery was 2004 and a new line of wines named Buccia Nera was launched. Today all family member live at the Estate each with their own role. Amadio the owner is in charge of the vineyards, Patrizia, the wife, is the director of the winery, Anastasia (daughter) works in the commercial office, Alessia (daughter) is in charge of the accommodations, Sandro (Anastasia's husband) is the winemaker. The Buccia Nera Farm is in total 495 Acres :148 of which are dedicated to the vineyards, 27 to olives, and the remainder to the fruits, vegetables, and forest. 70%of the vinyard are planted to Sangiovese grape, for the remaining we have autoctonal grapes like Cilieggiolo, Canaiolo, Malvasia Bianca del Chianti, Trebbiano Toscano, Grechetto, and few acres of international grapes like Merlot, Cabernet and Chardonnay. It is situated in a hill at 500 mt sl with a good south-west exposition. The Farm is cultivated with organic farming since 2001.

#### SOIL

Medium texture with a prevalence of clay and marl.

#### VITICULTURE

The grapes are harvested between late August and early September.

#### VINIFICATION

Produced in the ancestral method. Whole clusters are softly pressed, followed by spontaneous fermentation in stainless steel tanks until alcoholic fermentation reaches 15 grams/L residual sugar. Wines are racked and bottled with yeasts to finish fermentation in bottle.

#### AGING

Maturation in bottle for at least 4 months and served without disgorgement.

#### TASTING NOTES

Grapefruit yellow with a beautiful opalescence, with a persistent froth that frames the point of contact between the wine and the shoulders of the glass. 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.



f @regalwineimports  
t @Regal\_Wine  
i @regal\_wine

Regal Wine Imports, Inc.  
2 Commerce Drive, Suite 3, Moorsetown, NJ 08057  
www.regalwine.com