Buccia Nera

Metodo Ancestrale
Toscana Rosato 'Confondo

Upon opening, the nose displays hints of yeast and bread making and then opens up with fruity aromas of cherry, wild strawberries, white currant and rose petals. There is minerality at the finish. The taste is dry with very delicate but persistent bubbles, fresh and savory with good length.



Red fruits return at the

aftertaste and finish. The

mouth remains pleasantly dry.

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