



WINE MAKER

Sandro Manacini

FARMING

Organic

VARIETALS

Ciliegiolo

FEATURES

Vegan

ABV

12%

AVAILABLE SIZES (L)

0.750

Buccia Nera

Rosato

ITALY, TUSCANY, TOSCANA IGT

 RED

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 cellar 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 Ciliegiolo, 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

Vineyards are located in different areas and on different types of soil. Mainly we have soils consisting of stones and gravel, well aerated with spaces deep down, made with a mixture of clay, sand and limestone.

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

Lobster pink with beautiful opalescence. Yeast deposits clearly visible at the bottom of the bottle. 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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