



WINEMAKER

Dr. Sandro Nalli

FARMING

Certified Organic, Sustainable

VARIETALS

Malvasia Bianca, Sangiovese, Syrah (Shiraz)

FEATURES

Cork

ABV

12%

AVAILABLE SIZES (L)

0.750



Buccia Nera

Rosso Toscana 'Rossorelativo'

ITALY, TUSCANY, TOSCANA IGT



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 Ciliegliolo, 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.

VINEYARD

South-West facing slopes. Altitude: 350 - 600 asl

TERROIR

Medium texture soil with a prevalence of clay and galestro.

VINIFICATION

Spontaneous fermentation in steel tanks, 4 days of maceration. Not filtered.

AGING

Aged in concrete for 6 months. Bottle aged for 2 months.

