

BUCCIANELLO COLORINO

One of the very few pure colorino wines in the world, the terroir of San Miniato gives life to a truly unique wine.

Appellation: Toscana IGT

Grape variety: Sangiovese

Soil type: Mostly clay with a high presence of rock fragments

Training system: Guyot

Yeld per hectars: 40 q.li

Harvest: Manual harvesting at the end of September

Vinification and aging: The grapes are fermented in cement tanks without the use of selected yeasts. Maceration on the skins for about 30 days during which the skins are frequently bathed. The malolactic fermentation takes place in barriques. Aged for 12-15 months in French oak barrels in part new and in part used for the second and third times. Further aging in bottle for 12 months.

Tasting note: Purple red wine, broad nose with hints ranging from ripe fruit, such as blackberry and black currant, to spices of various kinds. In the mouth, full and with great personality, balanced and persistent.

Service temperature: 16-18 °C

Alcohol: 15,00%

**PODERE
PELLICCIANO**

