

Bucciato Soave Superiore Orange



Description:

Bucciato Soave Superiore Orange is an orange wine from the Soave region in Italy, made using Garganega grapes with extended skin contact to develop its distinctive colour and texture. This natural-style wine combines the freshness of Soave whites with added complexity, tannins, and structure from the skin fermentation.

Tasting notes:

Aromas of dried apricot, orange peel, honey, and subtle spice. The palate is textured and slightly tannic with flavours of citrus, ripe stone fruit, and a mineral finish.

Allergens: Contains sulphites.

Dish Pairing: Roasted root vegetables, grilled chicken, mushroom risotto, aged cheeses, spiced nuts, seafood with herbs

Talking Point:

Orange wines like this one are made by fermenting white grapes with their skins, a traditional method that's gaining popularity for adding depth and flavour.