



AZIENDA AGRICOLA BUSCEMI

Sicilia Bianco 'Il Bianco'

Azienda Agricola Buscemi is the single winery in Sicily that honors the ancient ties of the Mediterranean winemaking diaspora. Red grapes Nerello Mascalese and Grenache thrive amid Etna's extreme climactic conditions—for wines of impeccable balance and freshness. Winemaker Mirella Buscemi, originally from Syracuse, is a trained chemist; it was her grandparents who owned vineyards and who inspired in her a love of viticulture and wine. With bush-trained vines more than 100 years old, 'Tartaraci' is a unique vineyard, covered in snow during winter and Mediterranean-hot in summer. Yet great wine is always made at the extremes—and it is here, at altitude, where Mirella crafts world-class red and white wines redolent of wild herbs and silky fruit, in micro-quantities.

WINERY: Azienda Agricola Buscemi

WINEMAKER: Mirella Buscemi

ESTABLISHED: 2016

REGION: ITALY • Sicily • Bronte (Etna)

APPELLATION: Sicilia DOC

BLEND: 70% Carricante, 30% Grecanico

VINEYARDS: The 'Tartaraci' vineyard sits on the northwest slope of Mount Etna, in the Bronte region. Facing north, this high-altitude plot (3,215 feet above sea level) has pure black and richly mineral volcanic soils.

AGE OF VINES: 90 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled large oak tonneaux. Malolactic conversion allowed. Aged in tonneaux for 8 months. Lightly filtered.

TASTING IMPRESSIONS: Aromas of ripe white fruit, apricots, lemon zest, smoke, crushed stones. Medium-bodied, fresh, long finish.

PAIRING SUGGESTIONS: As an aperitif; with grilled white meats; fresh sheep's cheese; meaty seafood (like swordfish)



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