



## AZIENDA AGRICOLA BUSCEMI

### Sicilia Rosso 'Tartaraci'

*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% Nerello Mascalese, 30% Grenache

**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 concrete tanks. Aged in tank for 18 months. Bottled unfiltered.

**TASTING IMPRESSIONS:** Aromas of fresh raspberries and red cherries, incense and crushed stones, light peppery notes. Refined and smooth, fine-grained tannins; impeccable balance and freshness

**PAIRING SUGGESTIONS:** Air-dried sausage; grilled white meats; fresh sheep's cheese; meaty seafood (like swordfish)



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