



## AZIENDA AGRICOLA BUSCEMI

### Etna Rosso

*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, her showcase vineyard, 'Tartaraci,' is 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 on the north face of Etna, where Mirella crafts world-class red and white wines.*

**WINERY:** Azienda Agricola Buscemi

**WINEMAKER:** Mirella Buscemi

**ESTABLISHED:** 2016

**REGION:** ITALY • Sicily • Bronte (Etna)

**APPELLATION:** Etna Rosso DOC

**BLEND:** 100% Nerello Mascalese

**VINEYARDS:** Estate vineyards in the comune of Castiglione di Sicilia, on the northern slope of Mount Etna, one of the most esteemed areas of this volcanic appellation.

**AGE OF VINES:** 12 years

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled concrete tanks; 15-day maceration. Aged in concrete tank for 18 months.

**TASTING IMPRESSIONS:** Aromas of red/black cherry, blood orange, tomato leaf, humus, wet stone. Medium-bodied and tangy, with a sweet-and-sour quality on the palate. Lifted and brisk, with fresh acidity framing ripe fruit.

**PAIRING SUGGESTIONS:** Grilled tuna in citrus; eggplant alla parmigiana



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