



**BUSCAGLIA**  
*Viticoltori in Rovescala*



## DOSS

**Grape Variety:** Nebbiolo 100%

**Growing Method:** Pruned cane, espalier, turfing, organic fertilising

**Production Parameters:** Max yield 80 q/ha

Early Thinning

Harvest selection

Long Maceration with addition of 8% fresh grapes with their stalks around 7 days after the first harvest.

Controlled temperature fermentation with native yeasts from the vineyard.

6 months aging in Allier Oak barrels and 12 months in Clayver.

**Analytical Parameters:** Min. nat. Alcohol content: 14,0%

Min. alcohol content (consumption): 14,5%

Acidity: 5.5‰

Net dry extract (min): 32‰

**Organoleptic Features:** Notes of rose and violet open the bouquet that veers towards ripe fruits and sweet spices.

Full flavoured and enveloping with the elegance of comforting tannins.

**Aging Prospects:** 10/15 years

**Serving Temperature:** 18°C.

**Food Pairing:** save it to be paired with demanding, yet not uncultured dishes, for intense rather than dull moments, robust and not unrefined company.

Also ideal to be enjoyed alone without a food pairing.

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[www.vinibuscaglia.it](http://www.vinibuscaglia.it)