



**BUSCAGLIA**  
*Viticoltori in Rovescala*



## NERO SU NERO

**Grape Variety:** Syrah

**Growing Method:** Pruned cane, turfing, limited fertilising, low environmental impact.

**Production Parameters:** Max yield 90 q/ha

Thinning

Harvest selection

Long Maceration with submerged cap.

Controlled temperature fermentation with native yeasts.

6 months aging in oak barrels and 12 months in steel.

**Analytical Parameters:** Min. nat. Alcohol content: 14,5%

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

Acidity: 5.5‰

Net dry extract (min): 22‰

**Organoleptic Features:** Expresses a soft profile, fresh and fruity, accompanied by an aroma of dark fruits like blackberries and blueberries, notes of mixed spices with black pepper.

**Aging Prospects:** 6 - 8 years

**Serving Temperature:** 18°C.

**Food Pairing:** with tasty first courses, or beef dishes using cuts of mid range fat content.

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