



BUSCAGLIA
Viticoltori in Rovescala



PINOT NERO

Grape Variety: Pinot Nero

Growing Method: Pruned Cane, turfing, limited organic fertilising.

Production Parameters: Max yield 70q/ha

Trimming

Harvest selection

Traditional maceration, 7 days with skins e delestage

Controlled temperature fermentation with native yeasts from the Vineyard.

Aging in concrete tanks

Refinement in Clyver in Gress Porcellanato.

Analytical Parameters: Min. nat. Alcohol content: 13%

Min. alcohol content (consumption) : 13‰.

Acidity: 5.5‰

Net dry extract : 22‰

Organoleptic Features: Deep garnet red colour, scent of small fruits & fruit pies, pleasant, complex and elegant.

Balanced and lingering taste.

Aging Prospects: 4 - 6 years.

Serving Temperature: 18°C.

Food Pairing: Ideal when paired with fine and pleasant food, particularly with such delicacies as "Buscaglia Style Partridge".

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www.vinibuscaglia.it