



# BUSCAGLIA

*Viticoltori in Rovescala*



## SASS

**Grape Variety:** Barbera 100%

Barbera loves warm weather and 2018 gave us it's best.

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

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

Early thinning

Harvest selection

Long Maceration, also with submerged cap with great care of skins.

Controlled temperature fermentation with native yeasts from the vineyard.

18 months aging in large wooded barrels.

**Analytical Parameters:** Min. nat. Alcohol content: 15,00%

Min. alcohol content (consumption) : 15,00‰

Acidity: 6.5‰

Net dry extract : 28‰

**Organoleptic Features:** Nose of spiced black fruits with intense oak. In the mouth it is all dark fruits with a central palate of chocolate and cacao.

The high natural acidity of Barbera gives a freshness and balance to the lively fruits.

The finish is long and sweet..

**Aging Prospects:** very long term aging.

Time is a Paramount element to increase the fineness and complexity of this wine.

Do not hurry and uncork respectfully.

**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)