



BUSCAGLIA
Viticoltori in Rovescala



TABAR

Grape Variety: Croatina 100%

Growing Method: Pruned Cane, turfing, vertical training, organic fertilising

Production Parameters: Max yield 80q/ha

Early Trimming

Harvest selection

Long maceration. Immersed-cap maceration is also possible during which skins are carefully monitored.

Controlled temperature fermentation with native yeasts from the Vineyard.

Min. 24 months aging in Rovere Allier barrels and six month in bottle.

Analytical Parameters: Min. nat. Alcohol content: 14%

Min. alcohol content (consumption) : 14.5‰

Acidity: 5.5‰

Net dry extract : 28‰

Organoleptic Features: Deep Ruby red colour, a complex scent of ripe fruits, black cherries and spices that fade into balsamic notes
Solidly structured, full, mouth-filling taste.

Aging Prospects: A very long term aging.

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

Do not hurry and respectfully uncork the bottle on a fitting occasion.

Serving Temperature: 18°C.

Food Pairing: Ideal to be paired with demanding, yet not ostentatious dishes, to be tasted on special occasions and shared with robust yet not unrefined friends.

Also ideal to be enjoyed alone without a food pairing.

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www.vinibuscaglia.it