Buscemi



Buscemi Il Rosso IGP Terre Siciliane 2018

Mirella Buscemi, born near Siracusa was inspired first by her grandparents, and later by Mt Etna and one of the region's leading producers - Alberto Graci.
On the occasion of their wedding in 2016, Alberto gifted Mirella, a 1.5 ha, bush-trained, 90-year-old, vineyard in the Contrada of Tartaraci, near Bronte, on the western face of Mt Etna. Situated at 980 m.a.s.l., the Buscemi Tartaraci vineyard is unique, firstly as it is located above the delimited area for the production of DOC Etna wines, and secondly as it is a 'field blend' of nerello capuccio & nerello mascalese plus granaccia (grenache).
Mirella makes her wines at the Graci winery in Arcurià, however they are very much from her own hand. Mirella conducts the hand harvest in late October, and the varieties for Il Rosso are vinified and matured together in stainless steel tanks, and the 2018 was bottled in April 2020 without filtration.

Variety: 40% nerello mascalese & nerello capuccio + 60% granaccia (grenache).

Al. p. volume: 13.5%

Tasting note

Appearance: The 2018 Buscemi Il Rosso is a bright ruby red in colour.

Bouquet: The nose is Intensely fruity with notes of red and black berry fruit, definitively grenache-like.

Palate: The palate shows juicy red and black fleshy fruit on a backbone of bracing acidity and a hint of minerality. The tannins are silky, and the finish is savoury and satisfying.

Service: Serve around 14 degrees Celsius and drink over the coming 2 to 3 years.