

SOPHIA

VINO BIANCO BIOLOGICO

SOPHIA MEANS "KNOWLEDGE," AND REPRESENTS THE KNOWLEDGE OF VINIFYING WHITE WINES, AS WELL AS BETTER KNOWLEDGE OF THE TERRITORY MADE POSSIBLE THANKS TO THE MILD VARIETY OF FIANO (COMPARED TO THE POWERFUL AGLIANICO GRAPE, WHICH IS 95% OF BASILISCO'S PRODUCTION). THE IDEA BEHIND THIS WINE IS TO HAVE A DEEPER CONNECTION AND REPRESENTATION OF THE TERRITORY.

TASTING NOTES

Straw yellow in color with greenish shimmers. Its scent recalls fresh flowers, roses, and yellow peach. The palate is young, crisp, and mellow with aromatic notes. It also shows a gentle touch of spices..

FOOD PAIRINGS

Thanks to the fullness of its body, Sophia goes well with rich fish dishes, grilled seafood dishes, pork, and poultry. Also ideal with salads and fresh cheese.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vigna Fiano
Green status:	Organic
Soil composition:	Volcanic
Training method:	Guyot
Elevation:	500 m/asl
Vines/hectare:	5500
Exposure:	Southeast
Vine Age:	20 years
Harvest time:	End of September
First vintage:	2011

WINEMAKING & AGING

Varietal composition:	100% Fiano
Fermentation container:	Stainless steel at a controlled temp.
Maceration technique:	n/a
Type of aging container:	Stainless steel tanks
Length of aging:	4-5 months
Length of bottle aging:	1 month

TECHNICAL DATA

Alcohol:	12.5%
Residual sugar:	2.1 g/L
Acidity:	5.89
Dry extract:	21.1

PRODUCER PROFILE

Estate owned by:	Famiglia Capaldo
Winemaker:	Viviana Malafarina
Total land under vine:	27 hectares
Winery Production:	70,000 bottles
Region:	Basilicata



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