

BASILISCO

AGLIANICO DEL VULTURE SUPERIORE DOCG



VINEYARD & PRODUCTION INFO

Green Status: organic
Soil composition: volcanic
Training method: Guyot
Elevation: 1,968 ft a.s.l.
Vines/ha: 5,500/ha
Exposure: South-East
Vines age: 40 years
Harvest time: end of October
First vintage: 1992
Production:



WINEMAKING & AGING

Varietal composition: 100% Aglianico
Fermentation
Container: stainless steel tanks
Length: 15 days
Temperature: 79 °F
Maceration
Technique: pumping overs
Length: 25-30 days
Aging
Container: barrels
Wood: French oak
Length: 12-15 months
In bottle: 4 years



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 2.09 g/l
Acidity: 5.75 g/l
Dry extract: 28.4 g/l



FOOD PAIRINGS

Its acidity and firm tannins make this wine perfect for rich, fatty meats such as ribeye, short ribs, brisket, duck leg, and pork shoulder. It's also great with hard cheeses and roasted vegetables.



TASTING NOTE

Structured and powerful.
Ruby-red in color with deep purple nuances.
Complex balsamic aromas with notes of soft fruit, such as plum, blackberry, and cherry.
Elegant with a long, textural finish.

PRODUCER PROFILE

Estate owned by: Capaldo family
Winemaker: Viviana Malafarina
Total land under vine: 27 ha
Winery production: 70,000 bottles
Region: Basilicata (Italy)



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