

# TEODOSIO

## AGLIANICO DEL VULTURE DOC



### VINEYARD & PRODUCTION INFO

**Green Status:** organic  
**Soil composition:** volcanic  
**Training method:** Guyot  
**Elevation:** 1,640 ft a.s.l.  
**Vines/ha:** 5,500/ha  
**Exposure:** South-East  
**Vines age:** 20 years  
**Harvest time:** end of October  
**First vintage:** 2002  
**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 months  
**In bottle:** 1 year



### TECHNICAL DATA

**Alcohol:** 14.5%  
**Residual sugar:** 2 g/l  
**Acidity:** 5.37 g/l  
**Dry extract:** 26.3 g/l



### FOOD PAIRINGS

The meaty notes of Aglianico pair well with a range of rich meats and salty cheeses. When it comes to vegetables, focus on dishes that can match the wine's savory notes, such as mushrooms, beans, and kale.



### TASTING NOTE

Ruby red in color with violet-purple hints.  
Soft fruit aroma with a prevalence of plum and Morello cherry.  
Well-balanced, full-bodied, and persistent with a lingering 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)



**BASILISCO**

