

BASILISCO

BASILISCO AGLIANICO DEL VULTURE SUPERIORE DOCG

BASILISCO MEANS "LITTLE KING," (LITERALLY "LAND OF THE BASILEUS") WHICH WAS THE NAME OF THE EMPEROR OF BASILICATA UNDER THE BYZANTINE EMPIRE. IN THIS 100% AGLIANICO, DIFFERENT VINEYARDS ARE BLENDED TOGETHER IN ORDER TO CREATE THE BEST EXPRESSION OF EACH VINTAGE.

TASTING NOTES

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.

FOOD PAIRINGS

Its acidity and firm tannins make this wine perfect for rich meats with higher fat contents, such as ribeye, short ribs, brisket, duck leg, and pork shoulder. Great with hard cheeses and roasted vegetables as well.

VINEYARD & PRODUCTION INFO

Vineyard location:	Prete, Fontanelle, Vigne di Mezzo
Green status:	Organic
Soil composition:	Volcanic
Training method:	Guyot
Elevation:	600 m/asl
Vines/hectare:	5500
Exposure:	Southeast
Vine Age:	40 years
Harvest time:	End of October
First vintage:	1992

WINEMAKING & AGING

Varietal composition:	100% Aglianico
Fermentation container:	Stainless steel for two weeks at 26°C
Maceration technique:	25-30 days with pumping over
Type of aging container:	French oak
Length of aging:	12-15 months
Length of bottle aging:	4 years

TECHNICAL DATA

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

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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