

BASILISCO

TEODOSIO AGLIANICO DEL VULTURE DOC

TEODOSIO IS NAMED AFTER THE BYZANTINE EMPORER OF BASILICATA IN THE FIFTH CENTURY. THIS WINE IS 100% AGLIANICO COMING FROM YOUNGER VINEYARDS. IT EXPRESSES THE TYPICAL CHARACTER OF THIS VOLCANIC TERRITORY TOGETHER WITH THE RICH FRUIT OF THE AGLIANICO VARIETY.

TASTING NOTES

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.

FOOD PAIRINGS

The meaty notes of Aglianico are a great match for a number of rich meats and salty cheeses. When it comes to vegetables, focus on dishes that can match the savoriness of the wine, such as mushrooms, beans, and kale.

VINEYARD & PRODUCTION INFO

Vineyard location:	Romano, Fontanelle, Vigne di Mezzo, Macarico
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 October
First vintage:	2002

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
Length of bottle aging:	1 year

TECHNICAL DATA

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

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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