# **BASILISCO**

## BASILISCO AGLIANICO DEL VULTURE SUPERIORE DOCG

Basilisco means "little king," (literally Basilicata is the "Land of the Basileus") which was the name of the Governor 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 NOTE

AGLIANICO DEL VULTURE SUPERIORE

BASILISO



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 tanning 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: 5.500 **Exposure:** Southeast

Vine age: 40 y

Harvest time: end of October

First vintage: 1992





#### **WINEMAKING & AGING**

Varietal composition: 100% Aglianico

Fermentation container: stainless steel tanks

for 15 days at 26°C

Maceration technique: 25-30 days with pumping over

Type of aging container: French oak barrels

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 g/L Dry extract: 28,4 g/L



### PRODUCER PROFILE

Estate owned by: Capaldo Family Winemaker: Viviana Malafarina Total acreage of wine: 27 Ha Winery production: 70.000 bottles

Region: Basilicata

