

# BASILISCO CRUÀ

## Denomination

Aglianico del Vulture Superiore DOCG

## Grapes

100% Aglianico

## Vineyards growing on the territory of

Barile

## Vineyard area

1.25 HA

## Exposure and Altitude

South, South East. 460 m asl

## Soil

Volcanic

## Vine training system

Guyot espalier

## Plants per hectare

4000

## Yield per hectare

100 kg

## Fermentation

In steel tanks for about 25 days.

## Ageing

12-month ageing in French oak barrels (1st and 2nd passage).

## Ageing in the bottle

Minimum 12 months

## Organoleptic test

Extraordinary light and limpid colour. Delicate and persistent aroma, with notes of small red fruits, raspberry and marasca cherry, followed by a scent of white chocolate. A fine wine with exuberant tannins, fresh and lively in the mouth, with a persistent herb and spices aftertaste with notes of nutmeg and mint.

## Serving temperature

16°C

## Number of bottles produced annually

1600



BASILISCO

## BASILISCO SOCIETÀ AGRICOLA

Via delle Cantine 22, 85022 Barile (PZ)

T. 0972 771033

www.basiliscovini.it - basiliscovini@gmail.com

