

BASILISCO

Denomination

Aglianico del Vulture DOC

Grapes

Aglianico 100%

Location of vineyards

Barile

Area under vines

4 hectares

Altitude and Exposure

500 meters asl, South – Southeast

Soil type

Volcanic, tuffaceous, clayey

Training system

Guyot and “capanno” (cane tripod)

Plants per hectar

5000 – 6000

Yield per hectare

50/60 quintals

Fermentation

Fermentation and maceration in stainless steel tanks for 15/30 days.

Ageing

12 - 15 months in French oak barriques I and II hand

Maturation

12 months minimum

Organoleptic evaluation

Structured and powerful wine, ruby-red coloured with deep-purple nuances. It has a complex balsamic aroma with scent of soft fruits, plums, blackberries and cherries. Elegant and with a long textural finish.

Serving temperature

18 C°

Bottles produced per year

15.000



BASILISCO

BASILISCO SOCIETÀ AGRICOLA

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