

BASILISCO FIORDIMARNA

Denomination

Aglianico del Vulture Superiore DOCG

Grapes

Aglianico 100%

Vineyard growing on the territory of

Barile

Area under vines

1 HA

Exposure and Altitude

South, South East. 500 metres above the sea

Soil

Marne and sandstone

Vine training system

Guyot

Fermentation

Fermentation and maceration in stainless still tanks for about 25 days

Maturation

12 months in french oak barrique of 1st or 2nd passage or in tonneau.

Tasting Notes

An elegant ruby color tending to dark red, it is an Aglianico with an unusual appearance, a characterization due to the particular marly and sandstone soil in the vineyard that emerged during the eruption of the Vulture. The nose is intense and persistent, floral and fruity, with balms and spicy notes. The sip is rich and juicy, with tannins and acidity typical of this extraordinary territory

Service temperature

18 °C

Annual production

1500 bottles



BASILISCO

BASILISCO SOCIETÀ AGRICOLA

Via delle Cantine 22, 85022 Barile (PZ)

T. 0972 771033

www.basiliscovini.it - basiliscovini@gmail.com

