

# BASILISCO FIORDIMARNA

## Denomination

Aglianico del Vulture Superiore DOCG

## Grapes

Aglianico 100%

## Vineyards growing on the territory of

Barile

## Vineyard area

1 HA

## Exposure and Altitude

South, South East. 500 m asl

## Soil

Marne and sandstone

## Vine training system

Guyot

## Yield per hectare

5.000 kg

## Fermentation

In steel tanks for about 25 days.

## Ageing

12 months ageing in French oak tonneaux (1° and 2° passage) .

## Organoleptic test

An elegant ruby colour 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.

## Serving temperature

16 °C



BASILISCO

## BASILISCO SOCIETÀ AGRICOLA

Via delle Cantine 22, 85022 Barile (PZ)

T. 0972 771033

[www.basiliscovini.it](http://www.basiliscovini.it) - [basiliscovini@gmail.com](mailto:basiliscovini@gmail.com)

