

Basilisco 'Sophia', Basilicata 2017



A lovely perfume reminiscent of fresh flowers, nectarine and apricot over an opulent texture and a lovely mineral bite on the finish.

Producer Note

Basilisco is Feudi di San Gregorio's winery in Basilicata, located in the commune of Barile, in the very heart of the Aglianico del Vulture DOCG. The vineyard sits at altitude and the vines are grown in volcanic soils, surrounded by olive trees and nourished by the warm Italian sunshine, conditions which are ideally suited to southern Italy's flagship variety, Aglianico. The vines are farmed organically under the watchful eye of Pierpaolo Sirch and have been certified organic from the 2015 vintage.

Vintage

Generally speaking, 2017 was a problematic vintage across Italy, but the later harvesting dates in Basilicata -which result from the high altitude and later ripening varieties- meant the grapes benefitted from the good weather conditions at the end of the summer. Excellent temperature variations and just the right amount of rain resulted in a truly amazing vintage.

Vineyard

The last eruption of the Vulture volcano took place 130,000 years ago and since then nature has restored its balance, creating a terroir with extraordinary features. Balance is the key here, as simple and spontaneous viticulture takes place under the watchful eye of Pierpaolo Sirch, who believes the vines and soils should be allowed to reach their optimum balance with the minimum of intervention and intrusion. The vines are grown in a tiny, one hectare vineyard in Barile at an altitude of 480 metres above sea level. Planted at a density of 4,000 vines per hectare, the vines face a south to south-easterly exposure, which encourages the maximum levels of sunshine and promotes the optimal ripening of the berries. The vines are grown in volcanic, tuffaceous and clayey soils, which enriches the wines with freshness and minerality.

Winemaking

The grapes were exclusively harvested by hand at the optimal level of maturity and ripeness for each micro zone in the vineyard. The berries were fermented in stainless steel vats under temperature controlled conditions. Following fermentation, the wine was rested on its fine lees with regular lees stirring, which added texture and complexity to the resulting wine. The wine was made in an unoaked style, retaining the characteristics of the Fiano grape and expressing the terroir of the vineyard.

Tasting Note

This is a wonderful example of Fiano with delicate aromas reminiscent of fresh flowers, roses and yellow peaches. The palate is refreshing, crisp and mellow with a luscious texture and an aromatic finish.

Serving Suggestion

A delicious wine which accompanies seafood beautifully - excellent with fresh prawns and fish dishes in a delicate cream sauce.

Grape

Fiano 100%



Winemaker:	Viviana Malafarina
Region:	Basilicata
Sub region:	none
Country:	Italy
Alcohol:	12.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	Yes/No
Product Code:	5206217A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam