



Paternoster, Aglianico del Vulture, “Don Anselmo”, 2008

Region: Basilicata Alcohol: 14.% Grape Varietal: 100% Aglianico

HISTORY

The Paternoster family is one of the most important families in the history of Aglianico del Vulture. Don Anselmo, the winery’s founder, learned the noble art of winemaking from his father. In 1925 he started Paternoster Winery and made the first bottles of Aglianico del Vulture. Don Anselmo’s philosophy is evident in each aspect of the present day company’s life. The total annual production is never over 150,000 bottles in order to guarantee top quality wines and continue the legacy that is Don Anselmo. Through the years, Paternoster Winery has been awarded many national and international prizes for being a strategic reference point for the whole winemaking tradition in the Vulture area. The winery maintains a historical commitment to tradition and quality, especially with reference to the strong connection to their land. Barile is an ancient village dedicated to viticulture, as witnessed by the fascinating rows and terraces of antique tufaceous cellars representing the heart and the future of winemaking art of this unique terroir.

VINEYARDS

Vineyards in the territory of Barile are typically very small, and are rarely less than 50 years old. Most are located at 600 meters above sea level, with naturally low yields (35-40 q/ha).

WINEMAKING

Classical technique guides this wine of tradition. Grapes are crushed and destemmed, followed by maceration on the skins in stainless steel for 15 days at 25/28°C. During this period several pump overs and delestages are carried out. Half in large slavian oak barrel and half in french barrique. Bottling and final ageing in the bottle for 12 months.

TASTING NOTES

Inky black concentration is the first impression given by the 2009 Aglianico del Vulture Don Anselmo. This is a super-rich and dense expression of Aglianico that exhibits the same thickness in terms of the bouquet, where competing aromas of fruit, mineral and dark spice compete. The finish delivers energy, vigor and a toned muscular build that is expressed in terms of tannins and structure.