

Don Anselmo Aglianico del Vulture

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Dedicated to the memory of the grandfather who founded the Company:
it represents both the roots and the continuity of a tradition.*

TASTING NOTE

Bright, deep ruby red; on the nose it displays a broad, complex bouquet, with notes of red fruits, leather, balsamic herbs and dark spices. On the palate it is dry and potent, with great structure and elegance and an extremely long finish.

2015 VINTAGE

The 2015 vintage had a particularly hot and dry climate, in fact July and August have recorded very high temperatures, thus favoring a total absence of pathogens. The harvest was about 1 week in advance because of the slightly higher temperatures average of mid-September. The temperature range between day and night have favored a complete and optimal maturation. The wines of this vintage are powerful, warm, of infinite elegance and great longevity.

GRAPES

Aglianico del Vulture 100%

ORIGIN

4 hectares in the commune of Barile, in the hamlet of Gelosia. 50 year-old vines (Paternoster's historical and ampelographic heritage) lying at 600 meters above sea level; very low yields (3,500-4000 kg per hectare).



VINIFICATION and MATURATION

The grapes are picked by hand; classic red wine fermentation. Fermentation and maceration on the skins in stainless steel for 15-18 days at 25°-28°C with pumping over 3 times a day until ¾ of the fermentation is complete, followed by délestages. Maturation in large Slavonian oak casks for 50% and in French barriques (used once previously) for the remaining 50% for 24 months. Bottle-aging for 12 months.

ALCOHOL

14% vol.

SERVING TEMPERATURE

18°C, in a large glass

SERVING SUGGESTIONS

A fine wine for roasts, particularly of lamb and red meats; it is also an excellent "meditation wine".

BOTTLE SIZE

750 ml
1,5 Liters

www.paternostervini.it

