

Rotondo Aglianico del Vulture

DENOMINAZIONE DI ORIGINE CONTROLLATA

The hamlet of Rotondo, in the district of Barile, has historically always been one of the most atmospheric and coveted spots for the cultivation of the Aglianico variety... a really thrilling cru!

TASTING NOTE

Bright ruby red with gleaming purplish highlights; on the nose it displays fruity and spicy notes, with a hint of licorice. On the palate it is juicy and concentrated, with notes of raspberry preserve and a rounded, persistent 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

The Villa Rotondo vineyard, lying at 500 meters above sea level. The old, Guyot-trained vines produce extremely low yields.

www.paternostervini.it



VINIFICATION and MATURATION

Manual harvest in small crates; classic red wine fermentation with destemmed grapes; maceration in stainless steel for 15 days at 25°-28°C, with periodic pumping over and punching down of the cap. Malolactic fermentation and maturation in new French barriques for 14 months. 12 months' bottle-aging.

ALCOHOL

14% vol.

SERVING TEMPERATURE

16-18°C, in a large glass

SERVING SUGGESTIONS

It can even be enjoyed throughout a meal, but goes particularly well with pasta with meat sauce, roasts of lamb or red meats, and with mature cheeses.

BOTTLE SIZE

750 ml