

Don Anselmo

Aglianico del Vulture Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*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.

2016 VINTAGE

The 2016 was a good vintage overall, where high temperatures did not reached critical points, basically the climatic trend was fairly regular and the harvest periods were in line with the seasonal trend. We have obtained wines with balanced aroma expressions and fine tannins. Wines are more played on balance and elegance than on power.

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).

www.paternostervini.it



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