

Bariliott Aglianico del Vulture

DENOMINAZIONE DI ORIGINE CONTROLLATA

Bariliott, or "from Barile", the town of Vulture area where the Paternoster family was born. The fresh version of Aglianico is jovial, young and with an immediate approach for those who want to discover Vulture and Paternoster style.

TASTING NOTE

Bright ruby red color with lively reflections. The nose offers intense hints of red fruits such as cherry and plum. The palate presents a firm tannic structure, a vibrant acidity and flavor that make it particularly pleasant and juicy with a nice aftertaste of blood orange.

GRAPES

Aglianico del Vulture 100%

ORIGIN

Vulture area. Vineyards with an average age between 6 and 8 years. Guyot-trained vines managed according to the organic method, with a maximum yield of 70 quintals/ha.

www.paternosterwine.it



VINIFICATION and MATURATION

Classic red wine fermentation with destemmed grapes; maceration in stainless steel for 12-15 days with daily manual punching down and constant temperature control.

Malolactic fermentation in inox tanks, 50% refinement in Slavonian oaks for 12 months, followed by 6 months of bottle refinement.

ALCOHOL

13% vol.

SERVING TEMPERATURE

8-10°C, in a large glass

SERVING SUGGESTIONS

Enjoy it throughout a meal, but goes particularly well with rich first courses such as lasagna and pasta with meat sauce, grilled meats, medium-aged cheeses, cured meats and sausages.

BOTTLE SIZE

750 ml