



Synthesi Aglianico del Vulture 2015

Aglianico del Vulture DOC

ESTATE

Volcanic wines are currently a hot topic among wine critics and enthusiasts worldwide, and Paternoster is very much of the moment: it is a volcanic wine in the literal sense of the term and stands on an extinct volcano. Paternoster is located in the relatively unknown southern Italian region of Basilicata, on the slopes surrounding Mount Vulture, and has long been considered one of the region's most important wineries. Along with neighboring Taurasi in Campania, the area around Mount Vulture is considered one of the top areas for the production of the Aglianico grape – earning it its reputation as the “Barolo of the South” by many leading wine writers.

WINE

The Synthesi Aglianico del Vulture is true to its name: the word means “synthesis,” and the wine is made from grapes grown in different sections of the Vulture region. Synthesi is an Aglianico intended for drinking young, and is an excellently priced example of what the grape is all about.

VINEYARD

The vineyards are located at between 1300 to 2000 feet above sea level. The Paternoster estate encompasses 20 hectares (50 acres) of black soil of volcanic origin in different wine-growing districts in the countryside of the small town Barile. All of the vineyards lie on a natural terrace overlooking Mount Vulture, an extinct volcano, and have black soils of volcanic origin. *Grape Varieties:* 100% Aglianico.

WINEMAKING

Fermentation: The grapes were crushed and destemmed, then vinified in stainless steel tanks for 10 days at 25-28 degrees Celcius (77-82 degrees Fahrenheit), using both pump-overs and delestage.

Aging: 80% of the wine was aged in large Slavonian oak barrels and 20% in French Barriques, for a total duration of 8 months. The wine was bottled aged for an additional 7-8 months before being released.

TASTING NOTE

Intense bouquet, dry and velvety on the palate. A perfect match for red meats, game, and aged cheeses.

91

JAMES SUCKLING

“Dark plums, licorice, treacle, chocolate-glazed cherries, blackberry compote and hints of meat and spices form the nose of this aglianico. Medium body, grainy tannins, plenty of dark, chocolately fruit and a medium finish. Minerally style.”