

PATERNOSTER

(Pictured) Brought to life in 2014, Minuty's modern tasting room and cellar is perfectly situated on the hillsides overlooking the Bay of St. Tropez



Vulcanico Falanghina 2018

Basilicata IGT, Italy

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. The Paternoster estate encompasses 50 acres of black soil of volcanic origin in different winegrowing districts in the countryside of the small town Barile, including the prestigious crus Don Anselmo and Rotondo. The wines age in traditional Slavonian and French oak casks, where they develop important aromatic notes, color nuances, and complexity. The estate is part of the Tommasi Family Estates collection of wineries; the family has focused on quality production, organic practices, and eco-sustainability.

WINE

The name "Vulcanico" highlights the fact that the grapes are harvested from vineyards near the base of Mount Vulture, an extinct volcano. The Vulcanico combines the freshness, balminess and delicacy of the Falanghina grape with the brightness and generosity that one would expect from a white wine from southern Italy.

VINEYARD

The estate extends over 49 acres divided into several crus, very old vineyards where excellent wines are produced. All vineyards are cultivated on a natural terrace overlooking Mount Vulture, an extinct volcano that preserves the unique and native character of the vineyards.

WINEMAKING

Variety: 100% Falanghina

Fermentation: In stainless steel tanks at 60-65°F

Aging: 5 months on its lees and the fine yeasts in stainless steel

Alcohol: 13.0%

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Decanter

"Paternoster, one of Basilicata's most important estates, is an Aglianico specialist. But don't let that take away from this excellent Falanghina, grown on the region's volcanic soils near Mount Vulture. Juicy peach aromas mingle with herbs and yellow plums, while in the mouth it has lovely weight and richness displaying peach skin, apricots, orchard fruits and a lick of lime. Balanced by saline acidity, this is very fresh and very moreish." - JAMES BUTTON 12/2020

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James Suckling