

Paternoster

Paternoster Don Anselmo Aglianico 2017

Basilicata, Italy



Technical Information

Style: Still, Red

Varietal(s): 100% Aglianico del Vulture

ABV (%): 14

pH: 3.51

Residual Sugar (g/L): 0.22

Total Acidity(g/L): 5.9

Volatile Acidity(g/L): 0.62

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Paternoster Don Anselmo Aglianico del Vulture Superiore is made from 100% Aglianico del Vulture grown in a four-hectare vineyard in the commune of Barile, in the hamlet of Gelosia. The 50-year-old vines, considered part of Paternoster's historical and ampelographic heritage, lie at 600 metres above sea level. Yields are very low, at 3,500 to 4,000kg per hectare, supporting concentration, structure and longevity in this flagship Aglianico del Vulture Superiore.

Packaging Information

Barcode: 8033501310189

Case Weight (g): 900

Case Dimension (mm): L25 x W16 x H33

Bottle Weight (g): 1400

Bottle Dimension (mm): H30, Dia8

Type of Closure: cork

Vintage Notes

The 2017 vintage saw temperatures in line with the seasons, with abundant rain at the end of fruit set and important day-night temperature variation. These conditions allowed the grapes to be harvested in mid-October. The resulting wines showed excellent colour depth, strong fruit expression and refined tannins, with the structure and balance needed to support the natural power of Aglianico del Vulture.

Vinification

The grapes are harvested by hand and vinified using classic red wine fermentation. Fermentation and maceration on the skins take place in stainless steel for 15 to 18 days at 25–28°C. Pumping over is carried out three times a day until three-quarters of fermentation is complete, followed by délestage. The wine matures for 24 months, with 50% in large Slavonian oak casks and 50% in once-used French barriques. It then ages for 12 months in bottle.

Tasting Notes

Bright, deep ruby red in colour. The nose is broad and complex, with red fruit, leather, balsamic herbs and dark spice. The palate is dry, powerful and structured, with impressive depth and elegance. Full-bodied and age-worthy, it combines firm Aglianico tannins with refined fruit, savoury complexity and measured oak influence. The finish is extremely long, persistent and layered, showing the stature of Don Anselmo.

Food Pairing

Pair with roast lamb, red meats, game, braised beef, aged cheeses, mushroom dishes, slow-cooked shoulder or serve as a contemplative wine after dinner.