

Paternoster

Paternoster Synthesi Aglianico de Vulture 2021

Basilicata, Italy



Technical Information

Style: Still, Red

Varietal(s): 100% Aglianico del Vulture

ABV (%): 13

pH: 3.54

Residual Sugar (g/L): 0.4

Total Acidity(g/L): 5.6

Volatile Acidity(g/L): 0.63

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 Synthesi Aglianico del Vulture is made from 100% Aglianico del Vulture grown in the area of Mount Vulture. The vineyards sit at 450 to 600 metres above sea level, where altitude supports freshness, structure and aromatic definition. Synthesi is designed to express the synthesis of grape variety, volcanic terroir, structure and longevity that define both Aglianico del Vulture and Paternoster's approach to this historic Basilicata appellation.

Packaging Information

Barcode: 8033501310011

Case Weight (g): 900

Case Dimension (mm): L25 x W16 x H33

Bottle Weight (g): 1200

Bottle Dimension (mm): H30, Dia8

Type of Closure: cork

Vintage Notes

NA

Vinification

The wine is made using classic red wine vinification with destemmed grapes. Fermentation and maceration on the skins take place in stainless steel for 12 to 15 days at 25–28°C, with periodic pumping over and punching down. Maturation takes place for 12 months in large Slavonian oak casks for 80% of the wine, while the remaining 20% matures in previously used French barriques for 14 months. The wine then spends seven to eight months in bottle before release.

Tasting Notes

Vibrant ruby red in colour. The nose is ethereal and fragrantly fruity, with blackberry, blueberry, wild berries and pepper. The palate is dry and velvety, with well-integrated tannins, balanced fruit and clear structure. Medium to full-bodied, it shows the depth and freshness of Aglianico del Vulture without losing approachability. The finish is persistent and harmonious, with dark fruit, spice and refined tannic length.

Food Pairing

Pair with game, red meat dishes, roast lamb, braised beef, grilled steak, mature cheeses, mushroom ragù, hard cheeses or rich southern Italian meat sauces.