



Technical Information

Style: Still, White

Varietal(s): 100% Falanghina

ABV (%): 12

pH: 3.25

Residual Sugar (g/L): 1.8

Total Acidity(g/L): 5.8

Volatile Acidity(g/L): 0.26

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 Vulcanico Falanghina is made from 100% Falanghina grown in the Vulture area of Basilicata. The vineyards are located at 450 to 600 metres above sea level, close to the volcanic soils and landscape of Mount Vulture. The wine's name reflects this origin, combining the freshness and delicacy of Falanghina with the brightness and generosity associated with southern Italy. The high-altitude Vulture setting supports freshness, aromatic clarity and balance.

Packaging Information

Barcode: 8033501310196

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

Fermentation takes place in stainless steel tanks at controlled temperatures of 16–18°C, preserving Falanghina's freshness, fruit purity and delicate floral character. The wine then matures for around five months in stainless steel tanks in contact with its lees. This lees contact adds gentle texture and complexity while maintaining the wine's clean, bright and mineral-led profile.

Tasting Notes

Straw yellow in colour, with brilliant green reflections. The nose is intense and persistent, showing delicate white flowers and fresh fruit. The palate is fresh and balanced, with clean fruit, lively acidity and a light, precise texture. Medium-light in body, it is aromatic without heaviness, offering clarity and freshness throughout. The finish is clean, balanced and refreshing, making it a versatile Basilicata white wine.

Food Pairing

Serve as an aperitif or pair with antipasti, simple fish dishes, grilled vegetables, seafood salads, fresh cheeses, courgette fritters, lemon-led starters or light Mediterranean cuisine.