



Vulcanico Falanghina Basilicata 2018

Basilicata IGT

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 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

Fermentation: The wine undergoes fermentation and aging in stainless steel tanks.

Aging: During the 5-month aging process, the wine stays in contact with the lees.

TASTING NOTE

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

90

JAMES SUCKLING

“Aromas of cooked lemons and sliced apples follow through to a full body with lemon-peel flavor and a hint of lavender. Fruity finish.”