

PATERNOSTER



SYNTHESI AGLIANICO DEL VULTURE 2021

Aglianico del Vulture, Italy

ABOUT PATERNOSTER

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.

THE WINE

Paternoster Synthesi Aglianico del Vulture is a youthful expression of Aglianico from various sections of the Vulture region. True to its name, "Synthesi" synthesizes the essence of this volcanic terroir, offering an accessible, well-priced introduction to the grape. Made entirely from Aglianico, it highlights the rich volcanic soils of the area, delivering vibrant fruit and mineral complexity. As a reflection of its origins, it captures the distinctive character of Mount Vulture, making it an excellent entry point for those seeking to explore Aglianico.

TECHNICAL INFORMATION

VARIETY: 100% Aglianico

VINEYARD: 20 hectares of black volcanic soils along the side of a dormant volcano. Elevation between 1300 to 2000 feet above sea level.

WINEMAKING: Destemmed, 12-15 day maceration maceration in stainless steel with periodic pumping over and punching down of the cap.

VINTAGE: A late harvest after a dry summer, good concentration with higher elevation fruit.

AGING: 12 months in large Slavonian oak casks for 80% of the wine, 14 months in neutral French barriques for the rest.

ALC. BY VOL: 13%

PRESS

90

Wine Enthusiast

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

CASE DM: 13x10x12.2 in

CASE WEIGHT: 40 lb

BTL DEPTH: 3.04 in

BTL HEIGHT: 12 in

BTL WEIGHT: 3.33 lbs

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SRP: \$28

UPC: NO UPC CODE

SCC: 10899188001070