



Synthesi Aglianico del Vulture

DENOMINAZIONE DI ORIGINE CONTROLLATA

The product that offers the finest synthesis of the grape variety, the terroir, the structure and the longevity of Aglianico del Vulture wine and of Paternoster.

TASTING NOTE

A vibrant ruby red in color, it displays an ethereal, fragrantly fruity bouquet of blackberries, blueberries, wild berries and pepper. On the palate it is dry and velvety, with well-integrated tannins; it reveals great balance and a persistent aftertaste.

GRAPES

Aglianico del Vulture 100%

ORIGIN

The area of Mount Vulture
Vineyards at 450-600 meters
above sea level



VINIFICATION and MATURATION

Classic red wine vinification with destemmed grapes; maceration on the skins in stainless steel for 12-15 days at 25°-28°C, with periodic pumping over and punching down of the cap.

Maturation for 12 months in large Slavonian oak casks for 80% of the wine and in (not new) French barriques for the remaining 20% for 14 months. 7-8 months' bottle-aging.

ALCOHOL

13% vol.

SERVING TEMPERATURE

16-18°C in a large glass

SERVING SUGGESTIONS

Excellent with all game and red meat dishes, as well as with mature cheeses.

BOTTLE SIZE

750 ml
1,5 Liters

www.paternosterwine.it



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