



PATERNOSTER

AGLIANICO DEL VULTURE

The Paternoster family is one of the most important families in the history of Aglianico del Vulture. Don Anselmo, the winery's founder, learned the noble art of winemaking from his father and in 1925 started Paternoster Winery, producing the first bottles of Aglianico del Vulture. Don Anselmo's philosophy is evident in each aspect of the present day company. Ensuring top quality wines to satisfy even the most demanding palates, total annual production never surpassed 150,000 bottles.

Through the years, Paternoster has been awarded many national and international prizes for being a strategic reference point for the entire Vulture area. The winery's historical commitment to tradition and quality, especially with reference to the strong connection to their land: Barile, an ancient village historically vocated to viticulture, as witnessed by the fascinating rows and terraces of antique tufaceous cellars representing the heart and the future of winemaking art of this unique terroir.



SORSO *Basilicata*

100% Aglianico grown in Basilicata with south-southeast exposure, harvested the end of September. Vinification is in stainless steel with short cold maceration. The wine should be served cool.

Ruby lively color, flowers and red fruits scent. Smooth, fruity, extremely pleasant to the palate.

SYNTHESI *Aglianico del Vulture*

This bottling best summarizes the structure and longevity of Aglianico wine and the volcanic soil from which it comes. Vinification is classic: grapes are treaded and destemmed for a 10-day maceration on skins in stainless (at 25/28°C). Aged in large Slavonia oak (80%) and French barrique (20%).

Bright ruby red, intense and ethereal bouquet, dry to the palate, velvety with aging.

ROTONDO *Aglianico del Vulture*

The Rotondo area, in Barile's countryside, has always been one of the most suggestive and desirable sites for the growing of Aglianico. This is a single-vineyard bottling from "Villa Rotondo," belonging to the family. Fermented and aged in barrique for a total of 14 months.

Intense purplish-ruby color; rich bouquet of spices and liquorice; on the palate, this Aglianico is juicy and round with flavors of raspberry and jam. This is a new, quite modern incarnation of Aglianico!

DON ANSELMOI *Aglianico del Vulture*

Dedicated to the memory of the founding grandfather, this wine represents the family life and history in the Vulture territory. In a traditional process, grapes are crushed and destemmed, macerated on skins in stainless for 15 days at 25/28°C. During this period, several pumping overs and delestages are carried out. The wine is aged in large Slavonia oak (50%) with the rest in French barrique.

Deep ruby-red color, almost impenetrable; wide and complex bouquet; dry and round on the palate with considerable structure and elegance; impressively long finish.

Thank you for your time and for your interest in Connoisseur wines.