



# Synthesi Aglianico del Vulture 2015

## Aglianico del Vulture DOC

### 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.

Don Anselmo, the winery's founder, learned the art of winemaking from his father and started the winery in 1925, producing the very first bottles of Aglianico del Vulture. This historic winery now has more than 90 harvests under its belt, and has developed a reputation for producing elegant wines with a strong and authentic soul.

The Paternoster estate now encompasses 50 acres of black soil of volcanic origin in different wine-growing districts in the countryside of the small town Barile, including the prestigious crus Don Anselmo and Rotondo. The wines age in traditional Slavonian and French oak casks, where they develop important aromatic notes, color nuances, and complexity. The estate is part of the Tommasi Family Estates collection of wineries; the family has focused on quality production, organic practices, and eco-sustainability.

### WINE

The Synthesi Aglianico del Vulture is true to its name: the word means “synthesis,” and the wine is made from grapes grown in different sections of the Vulture region. Synthesi is an Aglianico intended for drinking young, and is an excellently priced example of what the grape is all about.

### VINEYARD

*Soil Composition:* The vineyards that ultimately lead to the creation of Synthesi are located at between 1300 to 2000 feet above sea level. The Paternoster estate encompasses 20 hectares (50 acres) of black soil of volcanic origin in different wine-growing districts in the countryside of the small town Barile. All of the vineyards lie on a natural terrace overlooking Mount Vulture, an extinct volcano, and have black soils of volcanic origin.

*Grape Varieties:* Aglianico

### WINEMAKING

*Fermentation and aging:* The grapes are typically harvested around the middle of October, and crushed, destemmed and vinified in stainless steel tanks. 80% is typically aged in large Slavonian oak barrels and 20% in French barriques.

*Alcohol:* 13%



### JAMES SUCKLING

“Dark plums, licorice, treacle, chocolate-glazed cherries, blackberry compote and hints of meat and spices form the nose of this aglianico. Medium body, grainy tannins, plenty of dark, chocolately fruit and a medium finish. Minerally style.”