



# Don Anselmo

## Aglianico del Vulture 2013

### 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.

#### WINE

Don Anselmo is a landmark wine made from 100% Aglianico grapes, the native varietal in Basilicata for which the region is renowned. It is dedicated to the winery's founder, Anselmo Paternoster, and represents the history, roots, and continued importance of the Paternoster family in the area of production of the wines, Vulture. The grapes come from small and particularly old vineyard parcels in Barile, located at 2000 feet above sea level, with naturally low yields (35- 40 quintals per hectare). The soil is volcanic, with a significant levels of lava and ash.

#### VINEYARD

The vineyards from which the grapes that go into making Don Anselmo are small and very old. They are located in Barile in the province of Potenza in Campania. They are located at nearly 2,000 feet above sea level and have naturally low yields.

*Grape Varieties:* 100% Aglianico.

#### WINEMAKING

*Fermentation:* Grapes are generally harvested at the end of October. The must macerates on the skins in temperature-controlled stainless steel tanks for 15 days. During this period, several pump overs are carried out.

*Aging:* 50% in large Slavonian oak barrels and 50% in French barriques. Final bottle aging lasts 12 months.



#### WINE SPECTATOR

“Harmonious and medium- to full-bodied, with a fresh tang of smoky minerality underscoring the crushed mulberry and black raspberry fruit flavors. Subtle accents of Earl Grey tea and licorice linger on the firm, focused finish.”