

PATERNOSTER

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Vulcanico Falanghina 2018

Basilicata IGT, Italy

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. The Paternoster estate encompasses 50 acres of black soil of volcanic origin in different winegrowing 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 name "Vulcanico" highlights the fact that the grapes are harvested from vineyards near the base of Mount Vulture, an extinct volcano. The Vulcanico combines the freshness, balminess and delicacy of the Falanghina grape with the brightness and generosity that one would expect from a white wine from southern Italy.

VINEYARD

The estate extends over 49 acres divided into several crus, very old vineyards where excellent wines are produced. All vineyards are cultivated on a natural terrace overlooking Mount Vulture, an extinct volcano that preserves the unique and native character of the vineyards.

WINEMAKING

Variety: 100% Falanghina

Fermentation: In stainless steel tanks at 60-65°F

Aging: 5 months on its lees and the fine yeasts in stainless steel

Alcohol: 13.0%

91

Decanter

"This important Basilicata estate is an Aglianico specialist, but don't let that take away from this excellent Falanghina. Juicy peach aromas mingle with herbs and yellow plums. It has lovely weight and richness: peach skin, apricots, orchard fruits and lime are balanced by saline acidity."

- J.B. 4/2021

90

James Suckling