Paternoster

An icon of Southern Italian viticulture, this Aglianico del Vulture reveals volcanic intensity, structure, and finesse with every sip.

Paternoster
Vulture - Basilicata

Don Anselmo Aglianico del Vulture 2017

Basilicata, Italy

Region and Vineyards

Paternoster Don Anselmo hails from the **Vulture region** in **Basilicata**, southern Italy, a land shaped by its volcanic heritage. The vineyards lie on the slopes of **Monte Vulture**, an extinct volcano, where basaltic soils rich in potassium and iron contribute to wines of notable structure and age-worthiness. This terroir, combined with cool mountain breezes and significant diurnal shifts, allows Aglianico grapes to mature slowly, developing complexity and depth while preserving acidity.

The fruit for Don Anselmo is sourced from **a mere 4 hectares in the commune of Barile**, specifically in the *Gelosia* hamlet. The vines are over **50 years old**, a living expression of **Paternoster's ampelographic heritage**, planted at an elevation of **600 metres** above sea level. These low-yielding, bush-trained vines yield only **3,500 to 4,000 kg per hectare**, concentrating flavours and phenolics to produce a wine of profound identity and gravitas.

Winemaking

The grapes for Don Anselmo 2016 were **hand-harvested** and underwent a **classic red fermentation** in stainless steel. Fermentation and maceration on the skins lasted **15-18 days** at temperatures ranging from **25°C to 28°C**, with **thrice-daily pump-overs** until approximately **three-quarters of the fermentation was complete**, followed by **délestage** techniques to enhance aromatic purity and gentle extraction.

Aging was carefully calibrated: **50% of the wine matured in large Slavonian oak casks**, known for their neutrality and ability to preserve terroir expression, while the other half aged in **once-used French barriques** to introduce subtle oak tones. The wine was left to rest for **24 months in wood**, followed by **12 months in bottle** before release. The result is a wine that balances **density and precision**, allowing the Aglianico varietal to shine with authenticity.

Alcohol :14,00 %

Composition: 100% Aglianico

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Tasting Notes

- **Color**: Deep, bright ruby with garnet reflections.
- **Aroma**: Expansive and layered, presenting red cherries, crushed plum, leather, wild herbs, balsamic notes, and dark spices such as clove and cinnamon.
- **Palate**: Dry and full-bodied with muscular yet refined tannins; intense concentration balanced by fresh acidity; finishes long, savoury, and mineral-driven with excellent age potential.

Did you know?

The wine is named after **Anselmo Paternoster**, the founder of the estate in 1925. **Don Anselmo** represents not just a tribute but a philosophy—upholding the family's legacy of producing authentic Aglianico that reflects the soul of Vulture. These vines are part of the **original massal selection**, preserving local biotypes rarely seen elsewhere in the region.

Wine Pairing Ideas

- **Braised lamb shank**: The wine's bold tannins and balsamic profile harmonize beautifully with the rich, gamey flavour of slow-cooked lamb.
- **Aged Pecorino**: The salinity and sharpness of hard cheeses contrast with the wine's dark fruit and earthy depth.
- **Porcini mushroom risotto**: Earthy tones and creamy textures echo the wine's minerality and spice.
- **Venison stew with juniper berries**: Matches the wine's wild herb notes and firm structure, enhancing both depth and complexity.

92

Robert Parker (RP) : 92 Points (2016)

This historic wine is something of a benchmark for Southern Italy, and it certainly is for the Vulture wine region of Basilicata. The 2016 Aglianico del Vulture Don Anselmo shows good balance and a dark bouquet with ensuing aromas of blackberry, black currant, spice, smoke and tar. It displays the power, determination and elegance of volcanic winemaking. The finish is restrained and compact.