

## Don Anselmo Aglianico del Vulture

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Dedicated to the memory of the grandfather who founded the Company:  
it represents both the roots and the continuity of a tradition.*

### TASTING NOTE

*Bright, deep ruby red; on the nose it displays a broad, complex bouquet, with notes of red fruits, leather, balsamic herbs and dark spices. On the palate it is dry and potent, with great structure and elegance and an extremely long finish.*

### 2013 VINTAGE

*Don Anselmo represents the heart, soul and passion of a family for its region and its grape variety. The 2013 vintage was perfect: the grapes attained full ripeness of their sugars and polyphenols, thanks to good, sunny weather that was never overly hot or humid. Cool conditions in October allowed us to delay the harvest, so that the grapes were able to benefit from the thermal excursions in the autumn. This wine is emblematic of the year: alcoholic and powerful, elegant and complex!*

### GRAPES

Aglianico del Vulture 100%

### ORIGIN

4 hectares in the commune of Barile, in the hamlet of Gelosia. 50 year-old vines (Paternoster's historical and ampelographic heritage) lying at 600 meters above sea level; very low yields (3,500-4000 kg per hectare).



### VINIFICATION and MATURATION

The grapes are picked by hand; classic red wine fermentation. Fermentation and maceration on the skins in stainless steel for 15-18 days at 25°-28°C with pumping over 3 times a day until ¾ of the fermentation is complete, followed by délestages. Maturation in large Slavonian oak casks for 50% and in French barriques (used once previously) for the remaining 50%. Bottle-aging for 12 months.

### ALCOHOL

14% vol.

### SERVING TEMPERATURE

18°C, in a large glass

### SERVING SUGGESTIONS

A fine wine for roasts, particularly of lamb and red meats; it is also an excellent "meditation wine".

### BOTTLE SIZE

750 ml  
1,5 Liters

[www.paternostervini.it](http://www.paternostervini.it)

