



Paternoster



Don Anselmo Aglianico del Vulture

Country:	Italy	Region:	Basilicata
Type:	Red	Varietal:	Aglianico
Format:	6 x 750ml		

BC	AB	SK	MB
+390484			
Speculative			

TASTING NOTES

Colour: Deep ruby red.

Aroma: Floral red cherry and raspberry aromas mixed with Asian spices and tar.

Taste: Rich, dense and multilayered, offering suave flavours of red cherry and sweet spices, all brought nicely into focus by harmonious acidity.

Food: Red meat, particularly lamb, but this also makes a perfect conversation wine.

AWARDS & ACCOLADES

2017 ~ 91 Points. "A rich, savory red, with a fragrant mix of leather, tar, grilled herbs and loamy earth, plus flavors of sun-dried cherry and date. The spiced finish reveals firm tannins that are dusty but well-knit." - Alison Napjus - Wine Spectator, Aug/2023

2016 ~ 94 Points. "The 2016 Aglianico del Vulture Don Anselmo opens slowly at this young stage, yet it's quite intense all the same. Fans of pungently ripe cheeses and earthy funk will find a lot to like about the initial burst that wafts up from the glass. However, swirling brings forward a captivating display that mixes incense and rose with exotic curries and currants. The velvety textures soothe the palate with a polished display of dark fruits, as bright acidity and minerals add a tactile grip toward the close. Through it all, there's a coating of gruff tannins that slowly take hold, clenching the palate with youthful grip, while leaving bitter herbal and cedar tones and hints of tobacco resonating through the finale. It will take years for the 2016 to soften and come fully into focus, but it will be worth waiting for." - Antonio Galloni's Vinous, Jul/2021

2016 ~ 94 Points. "Dark ruby. On the nose, notes of wax, honeycomb, rhubarb, cinchona bark, blood orange and strawberry in the background, develops a beautiful red-fruity bouquet after a little time in the glass. On the palate it shows with tightly woven, grippy tannins and a generous resinous undertone, fine use of oak, some cranberry, can be stored for a long time." - Othmar Kiem & Simon Staffler - Falstaff, Oct/2022

2016 ~ 93 Points. "A rich, savory red in a fresh, full-bodied frame, featuring pretty notes of ripe cherry, black raspberry and licorice, layered with finely meshed threads of tarry smoke, saline and cured tobacco. Dense, fine-grained tannins provide definition, but remain well-swathed by the detailed flavor range. Best from 2022 through 2032." - Wine Spectator, Jun/2020

2016 ~ 93 Points. "Enveloping aromas of cherry coulis, pomegranate molasses, anise seed and blood orange carry over to the rich yet deftly balanced palate. There's intense energy to the coiled red-berry flavors, with a mineral zip propelling it along while polished tannins firmly wrap it all up. Drink now–2030." - Wine Enthusiast, May/2021

2016 ~ 92 Points. "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." - Robert Parker's The Wine Advocate, Oct/2019

2016 ~ 92 Points. "This is a very ripe, rich aglianico with dried spices, tea leaves and herbs, but there's a fresher edge of orange rind and the dried-meat notes are complex and beguiling. Despite the prevailing dried-fruit character, the palate cuts a rather sleek shape through linear acidity and edgy, vertical tannins." - James Suckling, Nov/2019

2016 ~ 92 Points. "Notes of dark chocolate, licorice and pipe tobacco weave through this wine's dried-plum flavors. The tannins are firm and chewy, and the wine takes on gamey notes toward the finish." - Wine & Spirits, Dec/2019

OTHER INFO

Dedicated to the memory of the founding grandfather, this wine represents the symbol, the history, the roots and the continuity of the family and the vulture territory. The vineyards are small and very old, on the territory of barile, located at 600m. above sea level, with naturally low yields (35-40 q/ha).



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