



Paternoster



Synthesi Aglianico del Vulture

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

BC	AB	SK	MB
+127539	+805384		+127539
Speculative	Open		PWS

TASTING NOTES

Colour:	Bright ruby.
Aroma:	Perfumed red cherry and strawberry aromas are complicated by minerals and botanical herbs.
Taste:	Medium bodied. Brambly rosemary, thyme and woody spice notes lead to high-toned raspberry, blood orange zest and liquorice flavours.
Food:	Try this with beef brisket, smoked pork or rabbit stew.

AWARDS & ACCOLADES

2017 ~ 91 Points. "Bright ruby red. On the nose beeswax, fresh honey, rose hip, light hint of rubber, followed by light resin. On the palate hearty, juicy with clear fruit core, good energy, salty hints and fresh finish." - Othmar Kiem & Simon Staffler - Falstaff, Feb/2021

2017 ~ 90 Points. "Bright medium red-ruby color. Perfumed nose offers red cherry, rose, violet and spicy oak. Juicy, spicy and inky, with nicely concentrated sour red cherry fruit and graphite nuances lifted by a floral element. A peppery, wild hint extends the firm finish, which shows a very restrained sweetness and a youthfully chewy texture. This struck me as much better (more graceful and riper) than the 2016 Synthesi." - Antonio Galloni's Vinous, Feb/2020

2017 ~ 90 Points. "Mouthwatering acidity and a subtly smoky, mineral underpinning focus the rich notes of plumped cherry, red licorice, coffee liqueur and orange peel in this harmonious, medium- to full-bodied red. Light, taut tannins firm the spiced finish. Drink now through 2027. 2,916 cases made, 300 cases imported." - Wine Spectator, Jun/2020

2017 ~ 90 Points. "Faded redcurrants, mahogany and tar are the driving factors here. Medium-bodied and quite fresh, this red lacks a bit of oomph and density, yet delivers a taut, mouthwatering offering." - James Suckling, Nov/2019

OTHER INFO

The vineyards are located at 450/600 mt above sea level. Vinification is done in the classic style, grapes are treaded and destemmed, maceration occurs on the skins in stainless steel for 10 days at 25/28 °C, during this period several pumping overs and delestages are carried out. The wine is finished 80% in large Slavonia oak barrels and 20% in French barriques. Further bottle ageing occurs for 7/8 months.



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