MILLE 95

Paternoster



Vulcanico Falanghina Basilicata IGT

Country:	Italy	Region:	Basilicata
Type:	White	Varietal:	Falanghina
Format:	6 x 750ml		

BC	AB	SK	MB
+127542	+805388		+127542
Speculative	Open		PWS

TASTING NOTES

Colour:	Straw yellow with green reflections.
Aroma:	Intense and persistent bouquet of delicate white flowers, lemon and peach.
Taste:	Bright and tangy, with delicate notes of white flowers and fruit. Fresh and balanced, with a clean finish.
Food:	Try this with a spinach and strawberry salad, pan seared sable fish or just as an aperitif.

AWARDS & ACCOLADES

2024 ~ 92 Points. "Bright straw yellow colour with lightening edges. Apricot, passion fruit, sage and cold smoke on the nose. Mineral notion on the palate, paired with lively acidity and a medium, citrusy finish." - Othmar Kiem & Simon Staffler - Falstaff, Oct/2025

2024 ~ 91 Points. "The wonderfully fresh 2024 Falanghina Vulcanico opens with a bouquet of ginger, crushed green apples and a lift of lime zest. A distinctly saline character offsets opulent textures. Hints of apricot mingle with lemon pith and a pleasantly bitter resonance on the long finale." - Eric Guido - Antonio Galloni's Vinous, May/2026

2024 ~ "This light- to medium-bodied white is well-balanced and fresh, with an underpinning of minerally salt, stone and smoke notes to the crunchy peach, pear, mandarin orange peel and thyme flavors." - Alison Napjus - Wine Spectator, Feb/2026

2023 ~ "Vulcanico grows on sunny slopes over volcanic soil at the base of Mount Vulture, an ancient, dormant volcano in Basilicata, Italy. Expect a straw-yellow colour, white flowers, a strong mineral nose, and quince and yellow fruit. Aromatic and fresh, it finishes dry with a hint of almond. Some say this is where geology meets grape in harmony. Why not try something different?" - Anthony Gismondi - Gismondi on Wine, Oct/2026

OTHER INFO

The name highlights the character of this wine made from the vineyards near the Vulcano Vulture. The freshness, balminess and delicacy typical of the Falanghina grape are brought into perfect harmony from the bright generosity exclusive to Southern Italy. The grapes are fermented in stainless steel tanks for 10 days and remain in contact with the lees for approximately 5 months.

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