



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

2023 ~ 92 Points. "The nose is crisp and fresh, with aromas of iced white tea, new leather, finger lime and tulips, while on the palate a strong current of salt creates a savory, rich feel, even as a hot blast of acid keeps you on your toes." - Danielle Callegari - Wine Enthusiast, Dec/2024

2023 ~ 91 Points. "Medium bright straw yellow colour. Fine aromas of mango and papaya on the nose, a hint of banana, paired with fresh herbs, candied lemon and savouriness. Very fresh and balanced on the palate, with good structure and a salty, citrusy finish." - Othmar Kiem & Simon Staffler - Falstaff, Oct/2024

2023 ~ "The sweetly floral 2023 Falanghina Vulcanico lifts from the glass with a dusting of confectionary spice and mint, giving way to yellow apples and hints of chamomile. It's soothingly round, with soft textures and honeyed inner florals that cascade across a core of citrus-tinged green melon. Medium in length, it finishes with a lasting note of candied citrus—wonderfully fresh." - Antonio Galloni's Vinous, Mar/2024

2023 ~ "Floral nose with hints of fresh herbs, such as sage, and ripe citrus. Medium-bodied with a very tight and focused palate and a light phenolic grip at the end. Drink now." - James Suckling, May/2024

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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