



Congratulations to the Paternoster team! Great scores from The Wine Advocate in the April 30th, 2015 issue!

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When I first developed a crush on the wines of Basilicata, the name Paternoster loomed large in my imagination. It was - and continues to be - one the strongest brands to represent the Vulture volcano. In recent times, however, the winery has been somewhat removed from the spotlight. My travels take me often on the little road between Rionero and Barile where the Paternoster winery is located and there is such a peaceful tranquility to this spot where rows of vineyards descend the slopes of the volcano. Paternoster's headline wine is the gorgeous Aglianico del Vulture Don Anselmo. It is with great pleasure that I present a mini-vertical of four vintages (2007, 2008, 2009 and 2010) that show the promising evolution of this magnificent wine.

2007 Don Anselmo – 94pts

I was blown away by the 2007 Aglianico del Vulture Don Anselmo. The sheer magnitude and depth of the wine leaves an indelible mark on the senses thanks to the seamless nature of the bouquet and the beautiful intensity that is powerful but balanced. The wine is showing beautifully right now with ripe fruit flavors of pressed blackberry, prune and plum that are rich and enduring. That evident ripeness probably represents the upper limit of what the Aglianico grape is capable of achieving without feeling jammy or heavy. Added layers of complexity come in the form of tobacco, tar, licorice and cola. In fact, the balsam herb character of the bouquet is its Ace card. A second Ace is delivered thanks to the elegant mineral tones that frame and contour the wine.

2008 Don Anselmo - 95+pts

Compared to the exuberant 2007 vintage, the 2008 Aglianico del Vulture Don Anselmo is slightly more subdued and reserved. This vintage shows finer detailing and softer tones with dark fruit, spice, brimstone, slate and volcanic ash. It is the most mineral-driven of the four wines (2007, 2008, 2009 and 2010) in this vertical tasting. But the level of beauty and intensity achieved is in line with what you should expect of a wine of pedigree such as Don Anselmo. I was particularly pleased with the mouthfeel that shows excellent tannin management, a feat that is rarely easy with a powerful and often untamed grape like Aglianico. The finish is extra smooth and velvety. This wine should last ten years, if not more.

2009 Don Anselmo – 93pts

Inky black concentration is the first impression given by the 2009 Aglianico del Vulture Don Anselmo. This is a super-rich and dense expression of Aglianco that exhibits the same thickness in terms of the bouquet, where competing aromas of fruit, mineral and dark spice compete for your attention. The 2009 vintage shows a degree of subdued elegance not seen in the previous editions of Don Anselmo. Although it may appear seemingly impossible to say of a wine of this magnitude and brawn, this is the most feminine of the recent vintages. The finish delivers energy, vigor and a toned muscular build that is expressed in terms of tannins and structure. I would suggest waiting a few more years before opening this bottle. Don Anselmo sees aging in barrique and botte grande.





2010 Don Anselmo - 96pts

The baby of the bunch (in this vertical tasting) is the 2010 Aglianico del Vulture Don Anselmo. The wine shows its youth in terms of fruit freshness and oak spice that is slowly being integrated into the fleshy richness of the wine. Having said that, the 2010 vintage also delivers amazing potential and pedigree. It offers the fullness of fruit and intensity found in the 2007 vintage with the elegance of 2008 and the mineral-driven personality of 2009. That assembly of moving parts finds perfect harmony in this current release. What is especially encouraging is the quality of tannins that offers firmness and structure without the astringency you usually get with Aglianico. I look forward to trying this wine ten years from now when it should be showing its full potential. Ultimately, Don Anselmo is a territory-driven wine that reflects the stubbornness and nostalgia of Basilicata. It is a wine that will speak to those, who like me, have a special fascination with this forgotten land.

2011 Rotondo - 91pts

The 2011 Aglianico del Vulture Rotonda is a dark and savory wine with black fruit, tobacco, leather and licorice. This wine used to be called Villa Rotondo but now appears to have its name shortened to Rotondo. The wine shows good complexity, but rather than present a kaleidoscope of nuanced aromas, it shows a more direct and methodical bouquet that peels away one aroma at a time. The effects are beautiful, intense and seamless. The mouthfeel shows some fruit bitterness with sour cherry and cranberry, despite the warm vintage. This wine would pair with hearty foods topped with melted cheese or butter. The tannins and the acidity of the wine would cut straight through the fats in those foods.

2012 Synthesi – 89pts

The 2012 Aglianico del Vulture Synthesi shows a softer and less nuanced bouquet compared to the 2011 Rotondo. This expression of Aglianico delivers dense fruit and plump layers of blackberry and black currant followed by tar, licorice and cola. The wine presents an easier, more upfront personality that is appropriate for near-term drinking. Even the tannins feel a bit more relaxed and smoother (as much as you can expect from this very structured red grape from southern Italy).