

# San Salvatore Trentenare Fiano

## THE FACTS

**COUNTRY:** Italy

**REGION:** Campania

**APPELLATION:** Paestum IGT

**CEPAGE:** 100% Fiano

**WINEMAKING:** Bright yellow-green color. Aromatic bouquet of peach, white plum, mandarin, fig, apple, and Mediterranean scrub. Elegant, dynamic and fresh with a long finish.

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** 6 months on the lees in stainless-steel

**ANNUAL PRODUCTION:** 5,000 cases

## THE STORY

San Salvatore combines the environmentally conscious with both tradition and technology to achieve modern wines of character. Driven by biodynamic farming, winemaker Giuseppe Pagano utilizes several unique plots of grapes strewn across the Campania region of Southern Italy. It is there that he produces wines made from native varieties such as Falanghina, Fiano, Greco and Aglianico. Among the historic vineyards, San Salvatore is flanked by olive groves, crops, and an infamous herd of water buffalo. All of these parts come together to form the biodiverse, sustainability-focused wines of Cilento.

## THE ADJECTIVES

**OVERALL:** Concentrated & Rich

**AROMAS / FLAVORS:** banana, acacia, whitethorn, honey, peach, stone fruit

**MOUTHFEEL:** Silky & Creamy

## THE SELLING POINTS

**AWARDS:** 91pts Wine Enthusiast, 90pts James Suckling, 90pts Wine Spectator

**SUSTAINABILITY:** Certified Organic, Biodynamic In Practice

**PAIRINGS:** Crabmeat linguine

