San Salvatore
Falanghina

The Facts

COUNTRY: Italy
REGION: Campania
APPELLATION: Campania
CEPAGE: 100% Falanghina
WINEMAKING: 6 hours of cryomaceration. Soft pressing and fermentation in stainless steel tanks.
ALCOHOL BY VOLUME: 12.5%
AGING: Stainless steel tanks on the lees for 6 months
ANNUAL PRODUCTION: 2,500 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: Bright with herbal undertones
AROMAS / FLAVORS: Citrus, green apple, banana, pineapple, orange blossom, Mediterranean scrub
MOUTHFEEL: Fresh & enticing

The Selling Points

Bright & juicy white with herbal & mineral subtleties
AWARDS: 92pts James Suckling, 91pts Wine Enthusiast
SUSTAINABILITY: Certified Organic, Biodynamic In Practice
PAIRINGS: Seafood, light pasta dishes

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