

San Salvatore Ceraso Aglianico

THE FACTS



COUNTRY: Italy

REGION: Campania

APPELLATION: Paestum IGT

CEPAGE: 100% Aglianico

WINEMAKING: The grapes are softly pressed and fermentation takes place in stainless steel tanks with further ageing in tank for 8 mo

ALCOHOL BY VOLUME: 13.0%

AGING: 8 months on the lees in stainless-steel

ANNUAL PRODUCTION: 1,500 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: Exuberant & spicy

AROMAS / FLAVORS: Plum, sweet spices

MOUTHFEEL: Full-bodied

THE SELLING POINTS

AWARDS: 93pts Wine Enthusiast, 91pts James Suckling, 91pts Vinous, 91pts Wine & Spirits

SUSTAINABILITY: Certified Organic, Biodynamic In Practice

PAIRINGS: Strong-flavored dishes, medium & aged cheeses, and roasted & grilled meats

