

San Salvatore Pian di Stio Fiano

THE FACTS

COUNTRY: Italy

REGION: Campania

APPELLATION: Paestum IGT

CEPAGE: 100% Fiano

WINEMAKING: 6 hours of cryomaceration. Soft pressing and fermentation in stainless steel tanks.

ALCOHOL BY VOLUME: 13.0%

AGING: 6 months on the lees in stainless steel tanks

ANNUAL PRODUCTION: 1,700 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: Seductive & Expressive

AROMAS / FLAVORS: Floral aromas, peach, fig, green apple, hints of herbs

MOUTHFEEL: Elegant & Delicate

THE SELLING POINTS

Excellent aging potential

AWARDS: 92pts Robert Parker, 92pts James

Suckling, 91pts Wine Spectator

SUSTAINABILITY: Certified Organic, Biodynamic In Practice

PAIRINGS: Delicious with seafood

