

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.

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: 90pts Vinous

SUSTAINABILITY: Certified Organic, Biodynamic In Practice

PAIRINGS: Seafood, light pasta dishes

