

# 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

**AGING:** 8 months on the lees in stainless-steel

**ANNUAL PRODUCTION:** 3,350 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:** 92pts Vinous, 90pts Wine Spectator

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

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

