San Salvatore Jungano Aglianico



The Facts

COUNTRY: Italy
REGION: Campania
APPELLATION: Paestum IGT
CEPAGE: 100% Aglianico
WINEMAKING: Fermentation takes place at controlled temperatures in stainless steel tanks with a long maceration.
AGING: 40% French barrels, 40% 25hl barrels, 20% steel, 1 year.
ANNUAL PRODUCTION: 7000 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: Energetic and Satisfying
AROMAS / FLAVORS: Pronounced notes of cherry and blackberry with hints of violet
MOUTHFEEL: Vibrant with ripe, well integrated tannins

The Selling Points

AWARDS: 92pts Decanter
SUSTAINABILITY: Certified Organic, Biodynamic In Practice

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