

San Salvatore 19.88

2021 CERASO AGLIANICO



VARIETY

100% aglianico.

REGION

IGP Campania, Italy.

WINEMAKING

Sourced from a vineyard in the shadow of the Ancient Greek temples of Paestum and in the heart of the National Park of Cilento, Valley of Diano and Alburni, at Capaccio-Paestum in the locality of Cannito. The vines were planted at 150-210 metres with south-west exposure, on alluvial clay soils. The vines (average age 20 years) are trained guyot, and a green harvest is usually carried out. The hand-harvested grapes undergo a gentle crush and are fermented and aged for 12 months in stainless steel tanks after a maceration on skins at low temperatures.

TECHNICAL ANALYSIS

Alcohol: 14%

TASTING NOTE

Ruby red in colour. The bouquet is of dark fruits: blackberries and blood plums with notes of crystalline chestnuts and rose petal. The palate continues in a similar vein, with fleshy fruit, silky tannins and a very persistent finish of minerality, forest fruits and black pepper. Excellent drinkability especially with a little bottle age.

SERVICE

Serve at 14 - 16 degrees C with a range of savoury and flavoursome dishes such as grilled or roasted meats, poultry and game or with a medium aged cheeses such as pecorino. Drink now and over the coming 3 years.

ABOUT SAN SALVATORE 19.88

In 2006 Giuseppe Pagano, a successful entrepreneur and hotelier in the Paestum region of Campania, created San Salvatore 19.88, from a series of unique plots of land in Cilento and various vineyards across the region. The winery is named for Giuseppe's firstborn son Salvatore born in 1988.

Already famous for his 500-head of bufala and delicious mozzarella, Giuseppe built a state-of-the-art winery, based on the development of their own solar power source and the reduction of their carbon footprint through innovation. Many vineyards are certified organic and biodynamic methodology and preparations such as horn dung are favoured.

San Salvatore's first harvest was 2009, but the historic vineyards were first planted by the Ancient Greeks with the same varieties which continue to flourish today: falanghina, fiano, greco and aglianico. This mountainous area is abundant in biodiversity and the soils rich in minerals. The influence of the nearby sea and ideal sun exposure help create an ideal microclimate for viticulture and other crops.

 sansalvatore1988.it

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