

San Salvatore 19.88

2024

PIAN DI STIO FIANO DOP CLIENTO BIO



VARIETY

100% fiano.

REGION

IGP Paestum, Italy.

WINEMAKING

Sourced from an organic vineyard in the heart of the National Park of Cilento. A small parcel within the Stio vineyard planted at 550-650 metres with south exposure, on calcareous clay soils. The vines (average age 15 years) are trained guyot, and a green harvest is usually carried out. It is only through the passion and foresight of Giuseppe Pagano that this unique vineyard site was established in the early 2000s, initially planted with a little pinot noir, and later with fiano and aglianico. The hand-harvested grapes undergo a gentle crush and are fermented and aged in stainless steel tanks.

TECHNICAL ANALYSIS

Alcohol: 13%

TASTING NOTE

Bright pale yellow straw with green reflections. The bouquet is of small white florals, white fruits such as peach and fig, green apple, citrus and an over-riding minerality. The palate continues in a similar vein, which is at once crisp and fresh yet with a certain opulence and fine structure. The finish is very long and minerally.

SERVICE

Serve at 12 degrees C as an accompaniment to rich, grilled fish and shellfish dishes, fresh white cheeses or with richly flavoured pasta dishes. Drink now or over the coming 5 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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