

# San Salvatore 19.88

---

## 2024 TRENTENARE FIANO IGP PAESTUM



---

**VARIETY**  
100% fiano.

---

**REGION**  
IGP Paestum, 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, in the highest point of the Cannito vineyard close to the village of Trentenare. The vines were planted at 210 metres with south-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 in stainless steel tanks and bottled in the spring.

---

**TECHNICAL ANALYSIS**  
Alcohol: 13%

---

**TASTING NOTE**  
A very bright, full yellow straw colour. The bouquet is of fresh ripe fruits: yellow peach and plum, mandarin, fig, apple plus broom and scents of the Mediterranean. The palate continues in the same vein, with vibrant but fleshy fruit, with a hint of tension on the very long, dynamic and minerally palate.

---

**SERVICE**  
Serve at 12 degrees C as an aperitif or to accompany a creamy shellfish risotto, flavoursome pasta dishes or with grilled white or pink flesh fish. Drink now or 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](https://sansalvatore1988.it)  
 [instagram.com/sansalvatore1988wines](https://www.instagram.com/sansalvatore1988wines)