

# San Salvatore Vetere Rosato

## THE FACTS

**COUNTRY:** Italy

**REGION:** Campania

**APPELLATION:** Paestum IGT

**CEPAGE:** 100% Aglianico

**WINEMAKING:** 6 hours of cryomaceration. Soft pressing with brief skin contact followed by fermentation in stainless steel tanks.

**ALCOHOL BY VOLUME:** 12.0%

**AGING:** Stainless steel tanks on the lees for 6 months

**ANNUAL PRODUCTION:** 17,000 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:** Elegant & Expressive

**AROMAS / FLAVORS:** Wild rose, violet, Mediterranean scrub

**MOUTHFEEL:** Light with excellent balance

## THE SELLING POINTS

**AWARDS:** 90pts Vinous

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

**PAIRINGS:** Grilled seafood, shrimp ceviche, charcuterie & light cheeses

