



AZIENDA AGRICOLA
SAN SALVATORE
1988



ELEA

IGP PAESTUM GRECO 2018

Elea is a tribute to Cilento and its millenary history. Hyele, cradle of the Eleatic school of Parmenides and Zeno. An elegant, structured, intense and meditative white, like the terroir that generated it. Fermentation at 90% in steel tanks and the remaining 10% in French oak barriques of first passage.

Ageing in steel for fourteen months at very low temperature. Elevation in glass for six months. 100% greek and it couldn't be anything else.

TYPE OF WINE white

GRAPES greco 100%

PRODUCTION AREA capaccio-paestum locality cannito

ALTITUDE 150-210 mt a.s.l.

EXPOSURE south-south west

TYPE OF SOIL clay-limestone

TRAINING SYSTEM espalier with the guyot pruning method

PRUNING-TYING with willows

DEFOLIATION-THINNING-HARVEST manual

AVERAGE AGE OF THE PLANTS 15 years

GRAPES YIELD PER VINE 1.200-1.500 g

VINIFICATION fermentation 90% in Steel tanks and 10% in French oak barrels of first passage

AGEING 14 months in steel tanks at low temperature on the lees, with periodic battonage. Then in Bottle for 6 months.

ALCOHOL 13% by vol

PRODUCED BOTTLES 6.000 bottles

TASTING NOTES

Complex, refined and structured. A golden yellow color in the glass. The intense bouquet is rich of aromas like citrus, apple, pear, magnolia, broom, ginger, curry, saffron, tarragon and marjoram. The wine has an immediately elegant sip, which invades the mouth with a precise expressive capacity. Extremely pleasant, vital and persistent finish: with an important structure, almost as much as a red wine.

FOOD PAIRINGS

To taste with a buffalo mozzarella from Paestum or a grilled fish. It goes well with vegetable risotto, white meat and fresh cheeses..

WINE SERVING TEMPERATURE 8/10 °C

BOTTLE SIZE 750 ml



2016 92 punti
2018 93 punti



2019 93 punti



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