



AZIENDA AGRICOLA
SAN SALVATORE
1988



2019 91



2019 92



2019 93

CERASO

IGP PAESTUM AGLIANICO 2020

Aglianico aged in steel tanks for eight months.

The grapes are selected and hand picked in small boxes and vinified with soft pressing. The fermentation is in steel tanks and the maceration at low temperature. Ceraso is an elegant and persistent wine, thanks to its minerality. The delicate vinification and ageing in steel tanks give an harmonious and soft red, able to preserve a pleasant youthful verve and a sip characterized by an intense minerality.

TYPE OF WINE red

GRAPES uve aglianico 100%

PRODUCTION AREA capaccio-paestum locality cannito

ALTITUDE 137 mt a.s.l.

EXPOSURE sud-sud ovest

TYPE OF SOIL medium texture and deep

TRAINING SYSTEM espalier with the guyot pruning method

PRUNING-TYING with willows

DEFOLIATION-THINNING-HARVEST manual

AVERAGE AGE OF THE PLANTS 20 years

GRAPES YIELD PER VINE 1.500-1.800 g

VINIFICATION soft pressing and fermentation in stainless steel tanks

AGEING stainless steel tanks for about 8 months

ALCOHOL 14% by vol

PRODUCED BOTTLES 30.000 bottles

TASTING NOTES

The color is intense ruby red. It expresses at the nose several aromas of red berries, blue berries, plums and floral notes. The taste is persistent with a fresh acidity and a spicy, silky tannin.

FOOD PAIRINGS

It combines perfectly with mature cheese, grilled meat and fish.

IDEAL CONSUMPTION 2021/2024 **WINE SERVING TEMPERATURE** 14/16 °C

BOTTLE SIZE 750 ml; 1,5 liters; 3 liters



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