



AZIENDA AGRICOLA
SAN SALVATORE

1988



PALINURE

IGP PAESTUM BIANCO 2020

Palinuro, where the ancient Greeks were already enchanted.

A tribute to Cilento and its millenary history. Typical and unique company blend of the most important white vineyards of Campania: three grape varieties in a glass of Fiano, Greco and Falanghina.

TYPE OF WINE

GRAPES 33% fiano, 33% greco and 33% falanghina

PRODUCTION AREA campania

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 10 years

GRAPES YIELD PER VINE 1.600-1.800 g

VINIFICATION soft pressing and fermentation in stainless steel tanks

AGEING steel tanks for about 8 months

ALCOHOL 12,5% by vol

PRODUCED BOTTLES 25.000 bottles

TASTING NOTES

Vivid straw yellow color.

Aromatic spectrum enriched by sensations of fresh fruit: peach, apricot, pear, apple, fig, banana and pineapple. Captivating sip for freshness, pleasantness, sharpness, softness and flavor. Dynamic, deep, seductive, elegant and crystalline rhythm. Definitely harmonious and enjoyable finish.

FOOD PAIRINGS

To taste with a plate of pasta, potatoes and provolone.

WINE SERVING TEMPERATURE

8/10 °C

FORMATI

750 ml



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