AZIENDA AGRICOLA
SAN SALVATORE
1988

JAMES SUCKLING .COM — **2013** 92 punti

BIBENDA — **2013** 4 grappoli

THE WINE HUNTER — **2013** gold

PINO DI STIO
IGP PAESTUM AGLIANICO 2019

At an altitude of 650 meters between the woods and mountains of Stio, in an area where the characteristic red pines grow, there is a small vineyard. A small piece of land that gives precious grapes from which we obtain an elegant, fragrant, silky and unique red wine: 100% Pinot Nero, a rarity for Cilento and also for Campania. Seeing it flourish in the same land as the Aglianico, it might seem a risk, but for us is the result of a patient and careful work. Elegant wine, very fragrant and silky.

TYPE OF WINE red
GRAPES 100% pinot nero
PRODUCTION AREA stio, cilento (cilento national park)
ALTITUDE 550 mt a.s.l.
EXPOSURE south-southwest
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 12 years
GRAPES YIELD PER VINE 500 g
VINIFICATION classical winemaking with various replacements and fullings at controlled temperature
AGEING in french oak barrels used for the second or third time for 12 months and then 18 months in the bottles
ALCOHOL 14% by vol
PRODUCED BOTTLES 800 bottles

TASTING NOTES

Light ruby red color is typical. The bouquet is extremely interesting, rich in hints of red fruits: cherry, strawberries, raspberries, blackberries and blueberries; harmoniously accompanied by balsamic notes of mint, tomato leaf, vanilla and cinnamon. The sip is immediately fresh, elegant, harmonious and very fragrant.

FOOD PAIRINGS

It combines very well with structured main dishes, fish soup, eggplant parmigiana.

IDEAL CONSUMPTION 2021/2025 **WINE SERVING TEMPERATURE** 14/16 °C

BOTTLE SIZE 750 ml

STIO

azienda agricola san salvatore 1988
di giuseppe pagano contrada zerilli 84075 stio (sa)
sede cantina via dioniso snc 84050 giungano (sa)
p.iva 04111650653 / **c.f.** pgngpp55s27b076w

tel +39 0828 1990900
fax+39 0828 1990901
info@sansalvatore1988.it
www.sansalvatore1988.it