



Italy, Campania: New Releases from the Italian Sun Belt

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6th Oct 2022 | [The Wine Advocate](#) | [October 2022 Week 1](#)

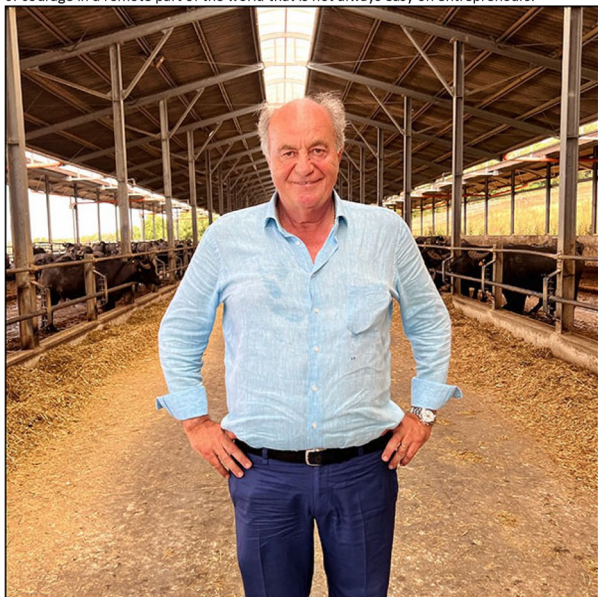
Once again, my annual report from Campania proved full of delightful surprises and new adventures. There is so much to learn, and so many excellent wines to drink, in this land of discovery.

Campania excels at white wines made with Fiano, Greco, Falanghina and other indigenous grapes. These fresh, mineral-driven wines from volcanic soils fit the profile to match the lighter and healthier food we cook today. And following this summer's heat wave that lasted a solid four months, it becomes ever more challenging to serve heavy, over-extracted reds. In fact, there is a lot of discussion today about the identity of Campania's wines and the important opportunities for its whites, specifically.

I tasted these wines over three trips to Campania and also had samples sent to my office in Rome. I have worked with the team at Miriade & Partners for almost 10 years now to collect samples and organize logistics. This year's tasting brought a record number of 400 samples (40 of which will be reviewed in a second report focused on the Campi Flegrei wine region).

San Salvatore 1988

My definition of a happy day is a day spent with Peppino (Giuseppe) Pagano. I can't think of a figure more inspiring than this gentleman of the Cilento. He exudes passion, creativity and lots of courage in a remote part of the world that is not always easy on entrepreneurs.



Peppino Pagano of San Salvatore 1988

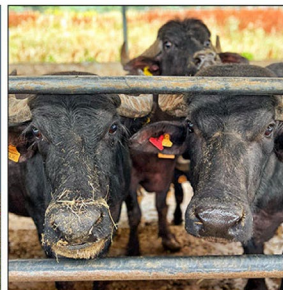
It's hard to know where to start. With a background in hospitality and hotels, Peppino founded San Salvatore 1988 near the archeological park of Paestum in the southernmost part of Campania. In addition to his innovative wines (including a fun "no sulfites" Aglianico), he runs a water buffalo farm to make the mozzarella cheeses, ricottas, yogurts, ice creams and other delicious dairy products that he serves at his hotels and at the extremely popular roadside eatery La Dispensa di San Salvatore.



Paestum is the land of Greek temples and water buffalo.

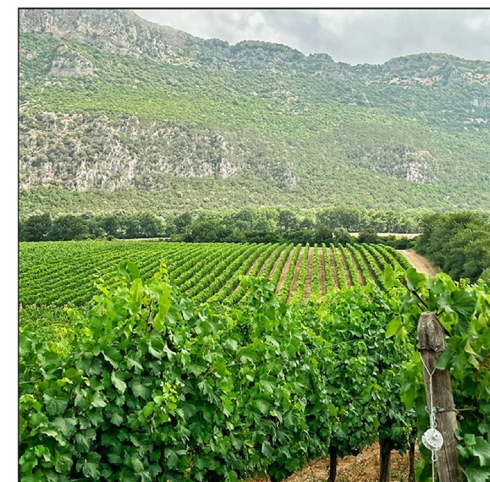
When in the area, I never miss the chance to buy a few of the massive Zizzone mozzarellas to bring back to Rome. There is terrific connectivity between water buffalos and grapevines when it comes to organic farming. Solar panels and biogas infrastructure mean that the entire operation is run on renewable energy.

"Being green means being human," Peppino says, wearing a powder blue linen shirt.



world according to Peppino

San Salvatore 1988 Profile in "The Wine Advocate" – reviews by Monica Larner: Italy-Campania – [New Releases from the Italian Sun Belt](#) October 6th, 2022



Salvatore 1988 vineyards in the Cilento

"I do everything for the younger generations," he says: "I want to show them that dreams can be realized in the Cilento."

To the shock and great delight of the Italian culinary world, Peppino's restaurant, Il Tre Olivi with chef Giovanni Solofra, earned an exceptional two Michelin stars straight out of the gate. Peppino is now working on creating a little wine bar inside the archeological park of Paestum, with the Greek temple of Athena (built in 500 BCE) sitting directly across the street.

Banville
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October 6, 2022



AZIENDA AGRICOLA
SAN SALVATORE
1988



92 POINTS

San Salvatore Fiano Paestum Pian di Stio 2021

Packaged in its distinctive squat bottle, the San Salvatore 1988 2021 Fiano Pian di Stio shows aromas of star jasmine, white peach and buffalo grass. This certified organic wine is lean and fresh, with balanced intensity and a feather light sensation on the palate that makes this bottle perfect for all your favorite vegetable and Mediterranean seafood dishes. Some 18,000 bottles were released. - Monica Larner



91 POINTS

San Salvatore Fiano Paestum Trentenare 2021

Here's an outstanding value from San Salvatore 1988. Aged in steel for six months, the luminous 2021 Fiano Trentenare shows crisp and linear tones with green apple, gooseberry, underripe peach and crushed limestone. This lean-bodied white tastes fresh and silky, offering terrific energy and good cheer. This is an ample production of 60,000 bottles. - Monica Larner



91 POINTS

San Salvatore Greco Paestum Calpazio 2021

A certified organic wine, the San Salvatore 1988 2021 Greco Calpazio offers a fluttering of citrus, oregano, crushed oyster shell and white flowers. The wine has it all, albeit in an easy and informal dosage over a lean-bodied mouthfeel. The finish is adequately fresh and tonic. This is a release of 20,000 bottles. - Monica Larner



90 POINTS

San Salvatore Rosato Vetere 2021

This latest vintage of one of Campania's most popular rosé wines shines from the bottle with a light pink hue and copper-tinged highlights. The 2021 Rosato Vetere (packaged in a squat bottle) is zesty and fresh with citrusy notes, sweet watermelon and a spot of sour cranberry or grapefruit. The finish is glossy and smooth, and this is an absolutely classic and super enjoyable Aglianico-based aperitivo choice. This is an ample production of 180,000 bottles. - Monica Larner



92 POINTS

San Salvatore Aglianico Paestum Jungano 2019

The San Salvatore 1988 2019 Aglianico Jungano (with an ample 90,000 bottles made) is a good match of grape, vintage and territory. This Aglianico shows smooth ripeness with dark berry fruit, grilled herb, dried lavender and tarry smoke. It offers good complexity, albeit in a direct and accessible manner. Fruit comes from an 18-hectare site with limestone clay soils, and the wine carries medium fruit weight as a result. - Monica Larner



91 POINTS

San Salvatore Aglianico Paestum Omaggio a Gillo Dorfles 2017

From a hot and dry growing season, the 2017 Aglianico Omaggio a Gillo Dorfles is powerful and darkly saturated. This vintage shows dark and monotone layers of black fruit, spice and scorched earth. The wine's power (with 15% alcohol) and intensity make up for the loss of nuance in the fruit (that shows best in the cooler years). Eugenio "Gillo" Dorfles was an Italian art critic, and the colorful artwork on the front label is his. This wine ages in oak for 24 months, and 8,400 bottles were released. - Monica Larner

These scores are updated on the Banville Wine Merchants website:

[https://www.banvillewine.com/ny/en/p
roducer/86/san-salvatore](https://www.banvillewine.com/ny/en/producer/86/san-salvatore)

**San Salvatore 1988 in “The Wine Advocate” – reviews by Monica Larner:
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