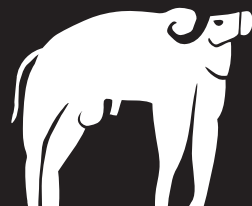


**SAN SALVATORE 1988**



**the wine of cilento**



I've seen  
a buffalo through  
vineyards and  
I drunk wine

They call us a farm, but  
we are something more:  
San Salvatore 1988  
it is an open-air laboratory,  
a project which gives  
value to conscious  
and eco-sustainable  
production; a positive

idea who wants to build  
a new vision of Cilento.  
A new path where care  
for the terroir, respect  
for collective memory  
and ethics coexist.

Care and respect that  
come together thanks  
to innovation in our modern  
cellar, a stone's throw  
from the temples, equipped  
of a photovoltaic  
system that allows us  
to minimize the emission  
of carbon dioxide.

Day by day we study  
the production processes  
integrating them with the  
characteristics of the  
territory and this allows  
us to give value to a unique  
microclimate and a high  
level of biodiversity.

I've seen  
a buffalo through  
vineyards and  
he has seen me







# A journey to discover the farm starts from sea and from temples of paestum

and continues on the  
hills Of Giungano to reach  
the mountains of Stio,  
in the heart of the Cilento  
National Park, Vallo  
di Diano and Alburni,  
in areas never touched  
from intensive cultivation  
where we cultivate the land  
following its traditions  
and respecting its rhythms.

The wines born from  
two vineyards, the largest  
one is located in Cannito,  
protected from bad  
weather on the slopes  
of the Monte Calpazio.  
It has an exposure to the  
south-south west kissed  
by the sun and caressed  
by the breeze that rises  
from the sea. The second,  
also exposed to the  
southwest, it is in Stio

Cilento, in the heart  
of the National Park  
of Cilento, Vallo di Diano  
and Alburni, at 600  
meters above sea level.  
The altitude represented  
an agricultural challenge,  
but it is above all thanks  
to it that the grapes  
of our Crus are so  
precious and aromatic.

## all ours products are the result of a unique microclimate and have the cilento in the name and in the heart











/ gold



/ 94



/ 93



/ 5 grappoli



/ gold



/ 94



/ 4 viti



# GILLO DORFLES

igp paestum aglianico 2016

Gillo Dorfles was an Italian genius of the twentieth century, in love with Paestum and with the majesty of its history. He spent his summers among art, sea and the temples. In our vineyards. From the color ruby-purple, it's a majestic red wine, after an ageing in French oak barrels for 24 months, that capture since the first glass. Just like Gillo.

**type of wine** red - **grapes** 100% aglianico

**production area** capaccio-paestum locality cannito

**altitude** 150-210 mt a.s.l. - **exposure** south-southwest

**tipe of soil** clay-limestone

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of t plants** 15 years - **grapes yield per vine** 600-700 g

**vinification** fermentation in stainless steel tanks at controlled temperature for 30 days

**ageing** 24 months new french oak barrels, 1/3 allier, 1/3 nevers and 1/3 troncais

**alcohol** 14,5% by vol - **produced bottles** 8.400 bottles

**Food pairings** It pairs well with red meat, grilled meat or aged cheeses.

**Tasting notes** Dark ruby red with violet and luminous reflections.

Wide and fascinating the aromatic range, which gives intense fruity aromas of cherry, blueberry, blackcurrant and blackberry. Floral hints of violet, carnation and spiced nutmeg, black pepper, juniper, licorice, tobacco and coffee. Warm sip but well balanced by acidic, structured, harmonious, austere and temperamental sensations. On the palat sophisticated and sumptuous sensations.

**Ideal consumption** 2021/2025 - **Wine Serving temperature** 16/18 °C

**Bottle size** 750 ml; 1,5 liters; 3 liters

**Awards 2015** Decanter/gold; Robert Parker/93; James Suckling/93; Bibenda/5 grappoli; Merano Wine Hunter/gold; Vinous/93+





/ silver



/ 92



/ 4 grappoli



/ red



/ 92

# JUNGANO

igp paestum aglianico 2018

The name derives from the local dialect of Giungano, a small village where is located our winery. Aglianico grape is the result of a selection vinified grapes at controlled temperature. Maturation in steel, ageing for one year in wood and steel. The delicate vinification and the partial ageing in the wood give an harmonious red, able to preserve a youthful verve and a sip characterized by a nice and expressive tension.

**type of wine** red - **grapes** 100% aglianico

**production area** capaccio-paestum locality cannito

**altitude** 150-210 mt a.s.l. - **exposure** south-southwest

**tipe of soil** clay-limestone

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of t plants** 13 years - **grapes yield per vine** 1.500 g

**vinification** fermentation in stainless steel tanks

**ageing** 12 months, 40% in french oak barrels of second pass,

40% in 25hl barrel and 20% stainless steel tanks

**alcohol** 14,5% by vol - **produced bottles** 90.000 bottles

**Food pairings** It combines perfectly with red meats, grilled meats and Spaghetti with tomato sauce.

**Tasting notes** Ruby red color with violet reflections. There are evident notes of red fruits such as cherries, blackberries and also floral hints of violet. Energetic, exuberant, crunchy and fine sip. Perfect the fusion between the dosed wood, the ripe tannins and the soft, harmonious sip.

**Ideal consumption** 2021/2025 - **Wine Serving temperature** 16/18 °C

**Bottle size** 750 ml; 1,5 liters; 3 liters; 6 liters

**Awards 2017** Decanter/silver; Robert Parker/92; James Suckling/91; Bibenda/4 grappoli; Merano Wine Hunter/red; Vinous/92





# 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** 100% aglianico

**production area** capaccio-paestum locality cannito

**altitude** 137 mt a.s.l. - **exposure** south-southwest

**tipe 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 t plants** 19 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

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

**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.

**Ideal consumption** 2021/2024

**Wine Serving temperature** 14/16 °C

**Bottle size** 750 ml; 1,5 liters; 3 liters

**Awards 2019** James Suckling/92; Vinous/93; Wine Spectator/91





/ 95+



# CORLETO

igp paestum aglianico 2020

Corleto is dedicated to a village, a gem among the rocks of the Alburni mountains. Pure Aglianico without added sulphites. Vinified with fermentation in steel tanks for 8 days to extract only the noblest part of the Aglianico. Aged at 85% in steel tanks for 5 months and at 15% in French oak barrels of 1st passage for 5 months. It's a wine with silky tannins with a soft and harmonious sip.

**type of wine** red - **grapes** 100% aglianico

**production area** capaccio-paestum locality cannito

**altitude** 150-210 mt a.s.l. - **exposure** south-southwest

**tipe of soil** clay-limestone, rich in texture

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of t plants** 13 years - **grapes yield per vine** 1.500 g

**vinification** fermentation in stainless steel tanks

**ageing** 12 months in French oak barrels of 35 hl

**alcohol** 13% by vol - **produced bottles** 7.000 bottles

**Food pairings** Excellent in combination with structured courses, it pairs well with red meat and traditional Cilento cuisine.

**Tasting notes** Wine with a precious ruby red colour with violet reflections. It expresses at the nose several aromas of black cherry, plum, ribes and spicy notes. On the palat silky tannin and a good acidity. Spicy, consistent and powerful sip but also soft and kind.

**Ideal consumption** 2021/2024

**Wine Serving temperature** 16/18 °C

**Bottle size** 750 ml



# PINO DI STIO

igp paestum aglianico 2016

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  
**tipe of soil** clay-limestone  
**training system** espalier with the guyot pruning method  
**pruning-tying** with willows **defoliation-thinning-harvest** manual  
**average age of t 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

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

**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.

**Ideal consumption e 2021/2025 - Wine Serving temperature** 14/16 °C

**Bottle size** 750 ml; 1,5 liters

**Awards 2013** James Suckling/92; Bibenda/4 grappoli; Merano Wine Hunter/gold





# PIAN DI STIO

igp paestum fiano 2020

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** white - **grapes** 100% fiano  
**production area** stio, cilento (cilento national park)  
**altitude** 550-650 mt a.s.l. - **exposure** south  
**type of soil** clay-limestone  
**training system** espalier with the guyot pruning method  
**pruning-tying** with willows **defoliation-thinning-harvest** manual  
**average age of t plants** 12 years - **grapes yield per vine** 800 g  
**vinification** soft pressing and fermentation in stainless steel tanks  
**ageing** 6 months  
**alcohol** 13% by vol - **produced bottles** 18.000 bottles

**Food pairings** It combines perfectly with shellfish, raw fish and seafood risotto.

**Tasting notes** Pale young yellow with shades of green. This wine seduces with delicate floral aromas and fruity essences of peach, fig, green apple, hints of herbs from the Mediterranean. Elegant and with a strong personality, with a deep and persistent sip. Thanks to its structure, it has a good aging potential, with interesting aromatic evolutions.

**Wine serving temperature** 8/10 °C

**Bottle size** 500 ml; 750 ml; 1,5 liters; 3 liters

**Awards 2019** Robert Parker/93; James Suckling/93; Gambero rosso/3 bicchieri (7 anni consecutivi); Vinibuoni d'Italia/corona; Bibenda/5 grappoli





# CECERALE

igp paestum fiano 2020

Cicerale is a village in Cilento near the Cannito vineyard. At an altitude of 150-210 meters above sea level, with a splendid sunny south-west exposure, we cultivate the Fiano grapes. With the aim of making wines inspired by the ancient Campania tradition, using the most modern winery technologies. A productive philosophy that aims to be a sort of bridge between past and future, in the name of the valorization of the territory. Cecerale, aged in steel tanks for six months and without added sulphites is a perfect expression of the whites marine and Mediterranean wines of Cilento, which seduce with an elegant profile and a good intensity.

**type of wine** white - **grapes** 100% fiano

**production area** capaccio-paestum locality cannito

**altitude** 150-210 mt a.s.l. - **exposure** south-south west

**tipe of soil** clay-limestone

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of t plants** 14 years - **grapes yield per vine** 1.600-1.800 g

**vinification** soft pressing and fermentation in stainless steel tanks

**ageing** Stainless steel tanks for about 6 months

**alcohol** 13% by vol - **produced bottles** 6.000 bottles

**Food pairings** Excellent in combination with shellfish, it pairs well with fish first courses, crudité's and on a fried fish paranza.

**Tasting notes** Pale yellow color with green reflections. It expresses at the nose different aromas of green apple, pear, peach, clementine, mango followed by floral notes of jasmine, hawthorn, musk an thyme. Nice and juicy sip, harmonious and soft, crystalline and savory.

**Wine serving temperature** 8/10 °C

**Bottle size** 750 ml





# TRENTE NARE

igp paestum fiano 2020

Trentenare from the name of the village that overlooks our Cannito vineyard in Paestum . An interpretation made in the name of the youthful and fresh fragrance of Fiano, able to give grapes characterized by a clear varietal connotation. Grown at an altitude of 150-210 meters above sea level, with a splendid sunny south-west exposure. At the end of harvesting of the best bunches, the grapes are subjected to cryomaceration process for six hours at a temperature of 4 °C. Fermentation takes place in steel tanks at low temperature. Before bottling, the wine matures for 6 months on the fine lees in steel tanks.

**type of wine** white - **grapes** 100% fiano

**production area** capaccio-paestum locality cannito

**altitude** 150-210 mt a.s.l. - **exposure** south-south west

**tipe of soil** clay-limestone

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of t plants** 14 years - **grapes yield per vine** 1.300 g

**vinification** soft pressing and fermentation in stainless steel tanks

**ageing** Stainless steel tanks for about 6 months

**alcohol** 12,5% by vol - **produced bottles** 60.000 bottles

**Food pairings** Seafood risotto and dairy products.

**Tasting notes** The young and bright yellow-green color is found in the glass. Fruity bouquet of peach white plum, mandarin, fig, apple, boom and Mediterranean scrub. Elegant, dynamic and pulpy sip characterized by freshness. Good longevity.

**Wine serving temperature** 8/10 °C

**Bottle size** 375 ml; 750 ml; 1,5 liters

**Awards 2019** Robert Parker/91; James Suckling/91



# CALPAZIO

igp paestum greco 2020

Mount Calpazio watches over the Cannito rows in Paestum, year after year. Here at an altitude of 150-210 meters above sea level, with a splendid sunny south-west, exposure, a special organic wine is born. At the end of the manual harvest in small boxes, the selected bunches are subjected to cryomaceration process for 6 hours. Fermentation takes place in steel tanks at low temperature. Ageing for 8 months in steel.

**type of wine** white - **grapes** 100% greco

**production area** capaccio-paestum locality cannito

**altitude** 150-210 mt a.s.l. - **exposure** south-south west

**tipe of soil** clay-limestone

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of t plants** 12 years - **grapes yield per vine** 800-900 g

**vinification** soft pressing and fermentation in stainless steel tanks

**ageing** stainless steel tanks for about 8 months

**alcohol** 12,5% by vol - **produced bottles** 20.000 bottles

**Food pairings** it pairs well with spaghetti with seafood, white meat and fresh cheeses.

**Tasting notes** Straw yellow color with greenish shades. The nose offers complex and heterogeneous aromas of yellow peach, apricot, grapefruit, bergamot, quince, ginger, white flowers and oriental spices. A dry, acidic, savory, soft, attractive and graceful sip. Pleasant, pervasive, fruity, expansive tactile perception and voluminous. Long and well-balanced finish.

**Wine serving temperature** 8/10 °C

**Bottle size** 750 ml; 1,5 liters

**Awards 2019** Robert Parker/91; Merano Wine Hunter/red





/ 93



# 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

**tipe of soil** clay-limestone

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of t 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

**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..

**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.

**Wine serving temperature** 8/10 °C

**Bottle size** 750 ml

**Awards 2016** Robert Parker/92; James Suckling/93



# PALINURO

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** white

**grapes** 33% fiano, 33% greco and 33% falanghina

**production area** campania

**altitude** 150-210 mt a.s.l.

**exposure** south-south west

**tipe of soil** clay-limestone

**training system** espalier with the guyot pruning method

**pruning-tying** with willows

**defoliation-thinning-harvest** manual

**average age of t plants** 10 years

**grapes yield per vine** 1.600-1.800 g

**vinification** soft pressing and fermentation in stainless steel tanks

**ageing** stainless steel tanks for about 8 months

**alcohol** 12,5% by vol

**produced bottles** 25.000 bottles

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

**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.

**Wine Serving temperature** 8/10 °C

**Bottle size** 750 ml





# FALANGHINA

igp paestum falanghina 2020

Pure Falanghina , ageing in steel for six months. The grapes are cultivated in the Cannito vineyard at an altitude of 150-210 meters above sea level, with a splendid sunny south-west exposure. At the end of the harvest, the grapes are subjected to soft pressing and cryomaceration for six hours at a temperature of 4 °C. Fermentation takes place in steel tanks at low temperature. Before bottling, the wine matures for 6 months on the fine lees in steel tanks.

**type of wine** white - **grapes** 100% falanghina

**production area** campania

**altitude** 150-210 mt a.s.l. - **exposure** south-southwest

**tipe 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 t plants** 12 years - **grapes yield per vine** 1.600-1.800 g

**vinification** soft pressing and fermentation in stainless steel tanks

**ageing** stainless steel tanks for about 6 months

**alcohol** 12,5% by vol - **produced bottles** 30.000 bottles

**Food pairings** it combines with spaghetti with clams or raw fish dishes.

**Tasting notes** Young and bright straw yellow color. The Bouquet is characterized by aromas of citrus, green apple, banana, pineapple, orange blossom and Mediterranean scrub. The balsamic notes of salt, menthol and balm are pleasant. On the pallet a nice, fresh and seductive sip. Seductive, savory and silky flavor texture. Completely satisfying finish.

**Wine Serving temperature** 8/10 °C

**Bottle size** 750 ml

# VETERE

igp paestum aglianico rosato 2020

From an ancient terroir, in a vineyard in the shadow of the Temples of Paestum, in the heart of the Cilento National Park, is born a special rosé with a Mediterranean character. Vetere San Salvatore 1988 is elegance that becomes wine, the Aglianico grape macerated for 6 hours in the cold, then softly pressed with a short contact on the peels to extract only a minimum of colors, of elegant and refined aromas. Rosé with a Provencal color, the wine speaks of the entire Cilento.

**type of wine** rosé - **grapes** 100% aglianico

**production area** capaccio-paestum locality cannito

**altitude** 150-210 mt a.s.l. - **exposure** south-south west

**tipe of soil** clay-limestone

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of t plants** 14 years - **grapes yield per vine** 1.800 g

**vinification** ultra-soft pressing

**ageing** stainless steel tanks for about 6 months

**alcohol** 12% by vol - **produced bottles** 100.000 bottles

**Food pairings** Ideal as an aperitif, it pairs well with fish dishes, cold cuts, meat, Buffalo mozzarella and Margherita Pizza.

**Tasting notes** Light pink color and delicate to the eye. To the nose red fruits aromas, wild rose and violet scent and tracks of Mediterranean scrub. On the palate this wine is intense, delicate, elegant, persistent particularly fresh and Mediterranean.

**Wine Serving temperature** 8/10 °C

**Bottle size** 375 ml; 750 ml; 1,5 liters; 3 liters; 6 liters

**Awards 2019** Robert Parker/91; James Suckling/92; Bibenda/4 grappoli; Merano Wine Hunter/red; Wine Enthusiast/92



# VETERE

limited edition

igp paestum aglianico rosato 2020

From an ancient terroir, in a vineyard in the shadow of the Temples of Paestum, in the heart of the Cilento National Park, is born a special rosé with a Mediterranean character. Vetere San Salvatore 1988 is elegance that becomes wine, the Aglianico grape macerated for 6 hours in the cold, then softly pressed with a short contact on the peels to extract only a minimum of colors, of elegant and refined aromas. Rosé with a Provencal color, the wine speaks of the entire Cilento.

**type of wine** rosé - **grapes** 100% aglianico

**production area** capaccio-paestum locality cannito

**altitude** 150-210 mt a.s.l. - **exposure** south-south west

**tipe of soil** clay-limestone

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of t plants** 14 years - **grapes yield per vine** 1.800 g

**vinification** ultra-soft pressing

**ageing** stainless steel tanks for about 6 months

**alcohol** 12% by vol - **produced bottles** 100.000 bottles

**Food pairings** Ideal as an aperitif, it pairs well with fish dishes, cold cuts, meat, Buffalo mozzarella and Margherita Pizza.

**Tasting notes** Light pink color and delicate to the eye. To the nose red fruits aromas, wild rose and violet scent and tracks of Mediterranean scrub.

On the palate this wine is intense, delicate, elegant, persistent particularly fresh and Mediterranean.

**Wine Serving temperature** 8/10 °C

**Bottle size** 375 ml; 750 ml; 1,5 liters; 3 liters; 6 liters

**Awards 2019** Robert Parker/91; James Suckling/92; Bibenda/4 grappoli; Merano Wine Hunter/red; Wine Enthusiast/92







/ 91

miglior  
spumante  
metodo  
classico**GIOI**

spumante brut rosé metodo classico 2017

100% Aglianico. It was born from the desire to try Classic Method on the Campania grape variety: the aglianico. The jovial and irreverent character is combined with the natural vocation to be sparkling: the perfect synthesis of processing technique and uniqueness of the Campania region.

**type of wine** rosé - **grapes** 100% aglianico

**production area** capaccio-paestum locality cannito

**altitude** 150 mt a.s.l. - **exposure** south-south west

**type of soil** clay/colluvium, rich in texture

**training system** espalier with the guyot pruning method

**pruning-tying** with willows **defoliation-thinning-harvest** manual

**average age of plants** 13 years - **grapes yield per vine** 1.200 g

**vinification** soft pressing without maceration, fermentation in stainless steel tanks at controlled temperature

**ageing** 24 months in bottles with yeasts, and then 3 months after the disgorgement **disgorgement** 2020

**alcohol** 12,5% by vol - **produced bottles** 23.000 bottles

**Food pairings** Good persistence, which allows versatility in the pairings: fish-based preparations (soups, first courses or roasts), pizza, savory pie, vegetable soups, fresh cheeses.

**Tasting notes** Rosé like the color of bright onion skin. The froth is soft and compact. Sumptuous and fascinating the bouquet, which communicates to the nose fruity aromas and fresh flowers. In the mouth the sip is obviously dry, fresh but also elegant, soft, creamy, savory and clean.

**Wine Serving temperature** 8/10 °C

**Bottle size** 750 ml; 1,5 liters

**Awards 2016** Robert Parker/90; Pink Rose festival/Best awarded by buyers



# ORGANIC EXTRA VIRGIN OLIVE OIL

olive oil campaign 2020/2021

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San Salvatore oil is obtained from the 15 hectares of the olive grove of Stio Cilento: Extra Virgin, organic and fruity, it remembers the scent of fresh grass, of artichoke and a persistent aroma of bitter almond with spicy notes.

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**type of oil** extravirgin organic olive oil

**variety** rotondella, frantoio, leccino

**production area** stio, cilento (national park of cilento)

**altitude** 550-650 mt a.s.l.

**exposure** south-east

**tipe of soil** clay, deep

**average age of plants** 44 years

**pressing** disks

**extraction** continuous process

**land management** organic with biodynamic preparation

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**Bottle size** 250 ml; 500 ml; 750 ml; 3 liters

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**Awards 2019** Gambero Rosso/best organic oil









**az. ag. san salvatore 1988**

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