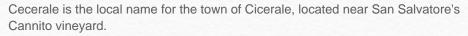


## San Salvatore

## Cecerale IGP Paestum Fiano Senza Solfiti





Vinification: Soft pressing and fermentation in stainless steel tanks.

Aging: stainless steel tanks on the lees for 6 months before release.

This wine is made without the use of additional sulfites.

Grape varieties : Fiano Press Notes

Altitude: 150m - 210m ASL James Suckling

Exposure: South/South-West 2020 90 points 2018 92 points

Soil: Clay-limestone

Alcohol: 13%

Tasting notes:

Aromas of green apple, pear, peach, clementine, mango followed by floral notes of jasmine, hawthorn, musk and thyme. Balanced, harmonious and elegant. A perfect match with tempura or sea bass carpaccio.





