

San Salvatore

*Cecerale IGP Paestum Fiano Senza Solfiti*



Cecerale is the local name for the town of Cicerale, located near San Salvatore's Cannito vineyard.

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

Altitude : 150m - 210m ASL

Exposure : South/South-West

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.

Press Notes

James Suckling

2020  
2018

90 points  
92 points

