

San Salvatore 1988

*Falanghina IGP Campania Falanghina*



The grapes for this wine are carefully selected by hand from San Salvatore's Cannito vineyards.

Vinification: 6 hours of cryomaceration.

Soft pressing and fermentation in stainless steel tanks.

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

Grape varieties : Falanghina

Altitude : 150m - 210m ASL

Vineyard age : Planted in 2008.

Exposure : South, South-West

Soil : Medium-textured and deep

Alcohol : 12.5%

**Tasting notes :**

Bright straw yellow color. Aromas of citrus, green apple, banana, pineapple, orange blossom and Mediterranean scrub. Fresh and enticing on the palate with a satisfying finish. Delicious with seafood and light pasta dishes.



**Press Notes**

**Wine Spectator**

2021 90 points

**James Suckling**

2023, 2018, 92 points  
2017, 2016

**AG Vinous**

2022, 2021, 90 points  
2018

**Wine Enthusiast**

2023 91 points

**Wine & Spirits**

2019, 2017 90 points

