

San Salvatore 1988

Falanghina IGP Falanghina Campania



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

2018, 2017, 2016 92 points

AG Vinous

2022, 2021, 2018 90 points

Wine & Spirits

2019, 2017 90 points

