

## San Salvatore

### *Corleto IGP Paestum Aglianico*



After fermentation in temperature-controlled stainless steel tanks, the wine is aged for 12 months in 35 hl barrels. The wine then rests for six months in bottle before its release.

Grape varieties : Aglianico

Altitude : 490 - 650 ft. ASL

Exposure : South/Southwest

Soil : Clay-chalk

Alcohol : 14.5%

Tasting notes :

An aromatic nose of fresh fruit, cinnamon, and sweet spices. Rich on the palate with silky tannins and a long finish.



### Press Notes

The Wine Advocate

2012

91 points

