

San Salvatore

Palinuro IGP Paestum Bianco



Palinuro is named after the coastal town in Campania of the same name. A blend of local and indigenous grapes: Fiano, Greco and Falangina.

Vinification: 6 hours of cryomaceration. Soft pressing and fermentation in stainless steel tanks.

Aging: stainless steel tanks on the lees for 8 months before release.

Grape varieties : Equal Blend of Fiano, Greco, and Falanghina

Altitude : 150m-210m ASL

Vineyard age : Planted in 2010.

Exposure : South/Southwest

Soil : Clay-limestone

Alcohol : 13%

Tasting notes :

An aromatic, medium-bodied white wine with hawthorn and acacia aromas. Beautiful minerality on the palate. A perfect match with seafood, fresh Mozzarella and delicate vegetable dishes.

Press Notes

James Suckling

2018 93 points

2016 91 points

Wine & Spirits

2018, 2016 90 points

