

SAN SALVATORE

Campania



Products

Palinuro IGP Paestum Bianco
Trentenare IGP Paestum Fiano
Cecerale IGP Paestum Fiano Senza Solfiti
Pian di Stio IGP Paestum Fiano
Falanghina IGP Falanghina Campania
Calpazio IGP Paestum Greco
Vetere IGP Paestum Rosato
Ceraso IGP Campania Aglianico
Corleto IGP Paestum Aglianico
Jungano IGP Paestum Aglianico
Omaggio a Gillo Dorfles IGP Paestum Aglianico

San Salvatore is located in the heart of the Cilento National Park, near Paestum, Stio and Giungano, in the Campania region of southern Italy. With 149 hectares devoted to organically-farmed agriculture, including vineyards, olive groves, and crops that support their 550-head of water buffalo, San Salvatore has quickly become one of Italy's most environmentally-conscious azienda agricolas. In 2006 Giuseppe Pagano, a successful entrepreneur and hotelier in the Paestum region of Campania, created San Salvatore 1988 from a series of unique plots of land in Cilento and various vineyards across the region. The winery is named for Giuseppe's firstborn son, Salvatore, who was born in 1988. Already famous for his 500-head herd of Bufala and delicious Mozzarella, Giuseppe built a state-of-the-art winery where he marries the importance of tradition with the latest advances in winemaking techniques. San Salvatore's first harvest was in 2009, but their historic vineyards were planted by the Ancient Greeks with the same varieties that continue to flourish in this region today: Falanghina, Fiano, Greco, and Aglianico. This mountainous region of Campania has a high level of biodiversity and the soil is rich in minerals. The influence of the nearby sea and ideal sun exposure help to create an ideal microclimate for viticulture and other crops. Deeply committed to preserving the delicate balance of the land, San Salvatore takes a special interest in cultivating the vineyards without synthetic products or genetically modified organisms and uses biodynamic preparations like horn dung that favor the natural fertility of the ground and the production of beneficial humus. Vines are also protected from pest and disease with the careful use of copper and sulfur when necessary. . From supplying their own power needs with an onsite photovoltaic plant and a biodigester, to reducing their carbon footprint and emissions through innovative processes. San Salvatore has truly excelled at achieving sustainable living ideals and continues to set the standard for environmental practices in the Italian wine industry.

Owner : Giuseppe Pagano

Winemaker : Riccardo Cotarella

Winery production : 150,000 bottles

Total acres planted : 22.5 hectares



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Varietals planted :

Fiano, Greco, Falanghina, Aglianico, and Piediroso

www.sansalvatore1988.it/

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