San Salvatore 1988

Trentenare IGP Paestum Fiano

Trentenare is the local name for the town of Trentinara, which is located near the Cannito vineyards in Paestum. The grapes for this wine are carefully selected by hand. 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 100% Fiano

Altitude 150m - 200m ASL

Soil Clay-limestone

Alcohol 12.5%

Tasting notes

Bright yellow-green color. Aromatic bouquet of peach, white plum, mandarin, fig, apple, and Mediterranean scrub. Elegant, dynamic and fresh with a long finish.



Organic www.banvillewine.com

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