

San Salvatore

Cecerale IGP Paestum Fiano Senza Solfiti

Cecerale is the local name for the town of Cicerale, located near San Salvatore's Cannito vineyard. Vinification: Soft pressing and fermentation in stainless steel tanks. Aging: stainless steel tanks on the lees for 6 months before release. This wine is made without the use of additional sulfites.



Grape varieties Fiano

Altitude 150m - 210m ASL

Soil Clay-limestone

Alcohol 13%

Tasting notes

Aromas of green apple, pear, peach, clementine, mango followed by floral notes of jasmine, hawthorn, musk and thyme. Balanced, harmonious and elegant. A perfect match with tempura or sea bass carpaccio.

Banville
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