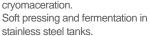
San Salvatore 1988

Pian di Stio IGP Paestum Fiano

Pian di Stio is named after a plateau of vines in one of the San Salvatore vineyards located in the heart of the Cilento National Park. Vinification: 6 hours of cryomaceration.



Aging: stainless steel tanks on the lees for 6 months before release.



Altitude 550m-650m ASL

Soil Clay-limestone

Alcohol 13%

Tasting notes

A seductive wine with delicate floral aromas and notes of peach, fig, green apple, and hints of herbs from the Mediterranean. Elegant and expressive with a long finish. Excellent aging potential. Delicious with seafood.



www.banvillewine.com

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