

San Salvatore 1988

*Falanghina IGP Campania*  
*Falanghina*

The grapes for this wine are carefully selected by hand from San Salvatore's Cannito vineyards.

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** Falanghina

**Altitude** 150m - 210m ASL

**Soil** Medium-textured and deep

**Alcohol** 12.5%

**Tasting notes**

Bright straw yellow color. Aromas of citrus, green apple, banana, pineapple, orange blossom and Mediterranean scrub. Fresh and enticing on the palate with a satisfying finish. Delicious with seafood and light pasta dishes.

**Banville**  
Wine Merchants



Organic [www.banvillewine.com](http://www.banvillewine.com)

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