San Salvatore 1988

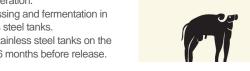
Falanghina IGP Campania Falanghina

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.





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Organic www.banvillewine.com

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