

## San Salvatore 1988

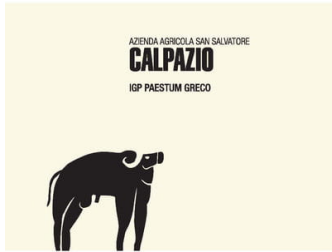
### *Calpazio IGP Paestum Greco*

Mt. Calpazio rises high above the Cannito vineyards where the fruit for this wine is selected and gives this wine its name.

Vinification: 6 hours of cryomaceration.

Soft pressing and fermentation in stainless steel tanks.

Aging: stainless steel tanks on the lees for 8 months before release.



**Grape varieties** Greco

**Altitude** 150m - 200m ASL

**Soil** Clay-limestone

**Alcohol** 12.5%

#### **Tasting notes**

Straw yellow color with hints of green. Notes of yellow peach, apricot, grapefruit, bergamot, quince, ginger, white flowers and Asian spices on the nose. Dry and balanced on the palate with a long, pleasing finish.

**Banville**  
Wine Merchants



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

## San Salvatore 1988

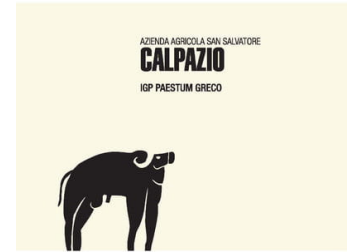
### *Calpazio IGP Paestum Greco*

Mt. Calpazio rises high above the Cannito vineyards where the fruit for this wine is selected and gives this wine its name.

Vinification: 6 hours of cryomaceration.

Soft pressing and fermentation in stainless steel tanks.

Aging: stainless steel tanks on the lees for 8 months before release.



**Grape varieties** Greco

**Altitude** 150m - 200m ASL

**Soil** Clay-limestone

**Alcohol** 12.5%

#### **Tasting notes**

Straw yellow color with hints of green. Notes of yellow peach, apricot, grapefruit, bergamot, quince, ginger, white flowers and Asian spices on the nose. Dry and balanced on the palate with a long, pleasing finish.

**Banville**  
Wine Merchants



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

## San Salvatore 1988

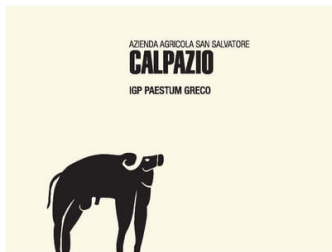
### *Calpazio IGP Paestum Greco*

Mt. Calpazio rises high above the Cannito vineyards where the fruit for this wine is selected and gives this wine its name.

Vinification: 6 hours of cryomaceration.

Soft pressing and fermentation in stainless steel tanks.

Aging: stainless steel tanks on the lees for 8 months before release.



**Grape varieties** Greco

**Altitude** 150m - 200m ASL

**Soil** Clay-limestone

**Alcohol** 12.5%

#### **Tasting notes**

Straw yellow color with hints of green. Notes of yellow peach, apricot, grapefruit, bergamot, quince, ginger, white flowers and Asian spices on the nose. Dry and balanced on the palate with a long, pleasing finish.

**Banville**  
Wine Merchants



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

## San Salvatore 1988

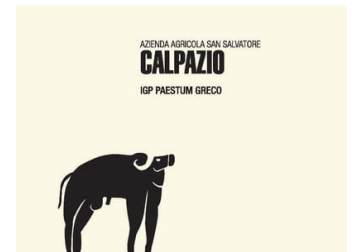
### *Calpazio IGP Paestum Greco*

Mt. Calpazio rises high above the Cannito vineyards where the fruit for this wine is selected and gives this wine its name.

Vinification: 6 hours of cryomaceration.

Soft pressing and fermentation in stainless steel tanks.

Aging: stainless steel tanks on the lees for 8 months before release.



**Grape varieties** Greco

**Altitude** 150m - 200m ASL

**Soil** Clay-limestone

**Alcohol** 12.5%

#### **Tasting notes**

Straw yellow color with hints of green. Notes of yellow peach, apricot, grapefruit, bergamot, quince, ginger, white flowers and Asian spices on the nose. Dry and balanced on the palate with a long, pleasing finish.

**Banville**  
Wine Merchants



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