San Salvatore 1988

Ceraso IGP Campania Aglianico

Ceraso is made from Aglianico grapes harvested from San Salvatore's Cannito vineyards.
Vinification:
Soft pressing and fermentation in stainless steel tanks.
Aging: stainless steel tanks on the lees for 8 months before release.

Grape varieties Aglianico

Altitude 137m ASL

Soil Deep and medium-textured

Alcohol 14%

Tasting notes

Full-bodied and vibrant with notes of blue and red berries and inviting spices. With its elegant balance and silken tannins this wine is an ideal match with grilled meat and fish.

Banville Wine Merchants Organic www.banvillewine.com

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