San Salvatore 1988

Jungano IGP Paestum Aglianico

This wine is named for the town of Giungano where the San Salvatore winery is located.
Vinification: fermentation in stainless steel tanks.
Aging: 12 months in 40% second-use French oak barrels, 40% in 25hl barrels and 20% in stainless steel tanks.

Grape varieties 100% Aglianico

Altitude 150m - 210m ASL

Soil Clay-limestone

Alcohol 14.5%

Tasting notes

Ruby red color with violet reflections. Pronounced aromas of cherries, blackberries with hints of violet. Energetic and vibrant on the palate. The ripe tannins are well integrated and the finish is long and satisfying.

Banville Wine Merchants Organic www.banvillewine.com

San Salvatore 1988

Jungano IGP Paestum Aglianico

This wine is named for the town of Giungano where the San Salvatore winery is located.
Vinification: fermentation in stainless steel tanks.
Aging: 12 months in 40% second-use French oak barrels, 40% in 25hl barrels and 20% in stainless steel tanks.

Grape varieties 100% Aglianico

Altitude 150m - 210m ASL

Soil Clay-limestone

Alcohol 14.5%

Tasting notes

Ruby red color with violet reflections. Pronounced aromas of cherries, blackberries with hints of violet. Energetic and vibrant on the palate. The ripe tannins are well integrated and the finish is long and satisfying.

Banville Wine Merchants Organic www.banvillewine.com

San Salvatore 1988

Jungano IGP Paestum Aglianico

This wine is named for the town of Giungano where the San Salvatore winery is located.
Vinification: fermentation in stainless steel tanks.
Aging: 12 months in 40% second-use French oak barrels, 40% in 25hl barrels and 20% in stainless steel tanks.

Grape varieties 100% Aglianico

Altitude 150m - 210m ASL

Soil Clay-limestone

Alcohol 14.5%

Tasting notes

Ruby red color with violet reflections. Pronounced aromas of cherries, blackberries with hints of violet. Energetic and vibrant on the palate. The ripe tannins are well integrated and the finish is long and satisfying.

Banville Wine Merchants Organic www.banvillewine.com

San Salvatore 1988

Jungano IGP Paestum Aglianico

This wine is named for the town of Giungano where the San Salvatore winery is located.
Vinification: fermentation in stainless steel tanks.
Aging: 12 months in 40% second-use French oak barrels, 40% in 25hl barrels and 20% in stainless steel tanks.

Grape varieties 100% Aglianico

Altitude 150m - 210m ASL

Soil Clay-limestone

Alcohol 14.5%

Tasting notes

Ruby red color with violet reflections. Pronounced aromas of cherries, blackberries with hints of violet. Energetic and vibrant on the palate. The ripe tannins are well integrated and the finish is long and satisfying.

Banville Wine Merchants Organic www.banvillewine.com