

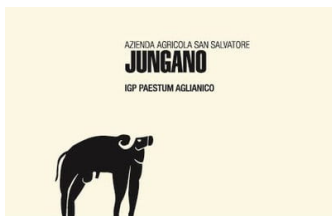
San Salvatore 1988

## *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](http://www.banvillewine.com)

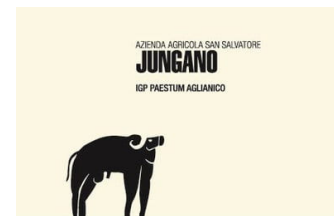
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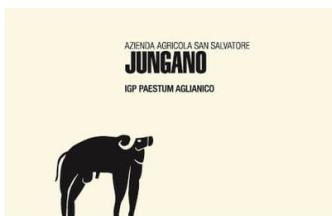
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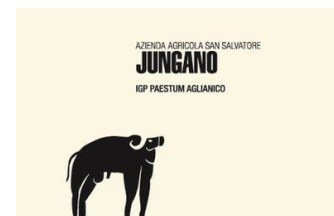
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