

San Salvatore 1988

## *Vetere IGP Paestum Rosato*

This wine takes its name from Magliano Vetere, a small town in the Cilento National Park near San Salvatore's Cannito vineyards where the organic grapes used to make this wine are grown.

Vinification: 6 hours of cryomaceration. Soft pressing with brief skin contact followed by fermentation in stainless steel tanks. Aging: stainless steel tanks on the lees for 6 months before release.

**Grape varieties** Aglianico

**Altitude** 150m - 210m ASL

**Soil** Clay-limestone

**Alcohol** 12%

### **Tasting notes**

Delicate, light pink color. Red fruit aromas on the nose, with hints of wild rose, violet and Mediterranean scrub. On the palate this wine is elegant and expressive with excellent balance.

**Banville**  
Wine Merchants

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



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