

San Salvatore

Corleto IGP Paestum Aglianico

After fermentation in temperature-controlled stainless steel tanks, the wine is aged for 12 months in 35 hl barrels. The wine then rests for six months in bottle before its release.

Grape varieties Aglianico

Altitude 490 - 650 ft. ASL

Soil Clay-chalk

Alcohol 14.5%



Tasting notes

An aromatic nose of fresh fruit, cinnamon, and sweet spices. Rich on the palate with silky tannins and a long finish.

Banville
Wine Merchants



Organic www.banvillewine.com

San Salvatore

Corleto IGP Paestum Aglianico

After fermentation in temperature-controlled stainless steel tanks, the wine is aged for 12 months in 35 hl barrels. The wine then rests for six months in bottle before its release.

Grape varieties Aglianico

Altitude 490 - 650 ft. ASL

Soil Clay-chalk

Alcohol 14.5%



Tasting notes

An aromatic nose of fresh fruit, cinnamon, and sweet spices. Rich on the palate with silky tannins and a long finish.

Banville
Wine Merchants



Organic www.banvillewine.com

San Salvatore

Corleto IGP Paestum Aglianico

After fermentation in temperature-controlled stainless steel tanks, the wine is aged for 12 months in 35 hl barrels. The wine then rests for six months in bottle before its release.

Grape varieties Aglianico

Altitude 490 - 650 ft. ASL

Soil Clay-chalk

Alcohol 14.5%



Tasting notes

An aromatic nose of fresh fruit, cinnamon, and sweet spices. Rich on the palate with silky tannins and a long finish.

Banville
Wine Merchants



Organic www.banvillewine.com

San Salvatore

Corleto IGP Paestum Aglianico

After fermentation in temperature-controlled stainless steel tanks, the wine is aged for 12 months in 35 hl barrels. The wine then rests for six months in bottle before its release.

Grape varieties Aglianico

Altitude 490 - 650 ft. ASL

Soil Clay-chalk

Alcohol 14.5%



Tasting notes

An aromatic nose of fresh fruit, cinnamon, and sweet spices. Rich on the palate with silky tannins and a long finish.

Banville
Wine Merchants



Organic www.banvillewine.com