

San Salvatore

Palinuro IGP Paestum Bianco

Palinuro is named after the coastal town in Campania of the same name. A blend of local and indigenous grapes: Fiano, Greco and Falangina. Vinification: 6 hours of cryomaceration. Soft pressing and fermentation in stainless steel tanks. Aging: stainless steel tanks on the lees for 8 months before release.



Grape varieties Equal Blend of Fiano, Greco, and Falangina

Altitude 150m-210m ASL

Soil Clay-limestone

Alcohol 13%

Tasting notes

An aromatic, medium-bodied white wine with hawthorn and acacia aromas. Beautiful minerality on the palate. A perfect match with seafood, fresh Mozzarella and delicate vegetable dishes.

Banville
Wine Merchants



Organic www.banvillewine.com

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