



Vergani

ROSÉ VETERE PAESTUM IGP SAN SALVATORE 150CL

Campania igp, San Salvatore, Campania, Italy



Taste	
Vintage	2022
Notes	An (organic) rosé with a wonderful freshness and elegance. The aromas are reminiscent of currants and cherries. The full fruit sweetness supports the Vetere and makes it appear long and broad on the palate.
Vinification	Maceration of 6 hours. After soft pressing, the Rosato is aged for about 6 months in steel tanks.
Grape varieties	100% Aglianico
Alcohol	12 %
Format	150 cl

SAN SALVATORE

The San Salvatore winery, founded by Giuseppe Pagano in 1988, specializes in old autochthonous grape varieties such as Fiano, Falanghina and Aglianico. The 16 hectare estate is located in the Cilento National Park, where the multi entrepreneur also runs a 5-star hotel and a buffalo farm. So it is not surprising if a buffalo is sighted in the vineyards. The buffaloes also provide their own natural fertiliser for the soil. The vines are cultivated according to biological, partly bio-dynamic guidelines. Riccardo Cotarella, one of the best wine consultants in Italy, acts as a consultant oenologist. These factors and the prevailing microclimate enable San Salvatore to produce wines of the highest quality. The Fiano "Pian di Stio" has already been awarded the coveted three glasses by Gambero Rosso and with the omaggio a "Gillo Dorfles" he dedicates a wine to his friend and artist, for which he was allowed to design the labels for 16 vintages.

<http://www.sansalvatore1988.it>