



AZIENDA AGRICOLA
SAN SALVATORE
1988



JUNGANO

IGP PAESTUM AGLIANICO 2018

The name derives from the local dialect of Giungano, a small village where is located our winery. Aglianico grape is the result of a selection vinified grapes at controlled temperature. Maturation in steel, ageing for one year in wood and steel. The delicate vinification and the partial ageing in the wood give an harmonious red, able to preserve a youthful verve and a sip characterized by a nice and expressive tension.

TYPE OF WINE red

GRAPES 100% aglianico

PRODUCTION AREA capaccio-paestum locality cannito

ALTITUDE 150-210 mt a.s.l.

EXPOSURE south-southwest

TYPE OF SOIL clay-limestone

TRAINING SYSTEM espalier with the guyot pruning method

PRUNING-TYING with willows

DEFOLIATION-THINNING-HARVEST manual

AVERAGE AGE OF THE PLANTS 13 years

GRAPES YIELD PER VINE 1.500 gr

VINIFICATION FERMENTATION fermentation in stainless steel tanks

AGEING 12 months, 40% in french oak barrels of second pass, 40% in 25hl barrel and 20% stainless steel tanks

ALCOHOL 14,5% by vol

PRODUCED BOTTLES 90.000 bottles

TASTING NOTES

Ruby red color with violet reflections.

There are evident notes of red fruits such as cherries, blackberries and also floral hints of violet. Energetic, exuberant, crunchy and fine sip. Perfect the fusion between the dosed wood, the ripe tannins and the soft, harmonious sip.

FOOD PAIRINGS

It combines perfectly with red meats, grilled meats and Spaghetti with tomato sauce.

IDEAL CONSUMPTION 2021/2025 WINE SERVING TEMPERATURE 16/18 °C

BOTTLE SIZE 750 ml; 1,5 liters; 3 liters; 6 liters



2017 91 punti

2017 92 punti

2017 4 grappoli

2017 red

2018 92 punti

2018 4 grappoli

2018 red



2017 silver

2018 92

2017 92

2018 silver

2018 92



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