

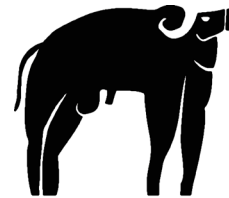


AZIENDA AGRICOLA  
**SAN SALVATORE**  
CAMPANIA

Giuseppe Pagano *proprietor*  
Riccardo Cotarella *winemaker*

San Salvatore is located in the midst of the Cilento National Park, near Paestum, Stio, and Giungano in the Campania region of southern Italy. This mountainous region enjoys considerable biodiversity, and soils are rich in minerals. Ideal sun exposure and the influence of the nearby sea collaborate to produce a thrilling microclimate with great viticultural potential.

Deeply committed to maintaining nature's delicate balance, San Salvatore takes special interest in cultivating the land without synthetic products or genetically modified organisms, instead using biological processes and biodynamic preparations like horndung that favor the natural fertility of the ground and the production of humus; vines are protected from pests and diseases with copper and sulphur.



SAN SALVATORE

All of San Salvatore's fertilizers are created in-house using natural methods: through an integrated biodynamic cycle of complete recovery of the dung from locally fed water buffaloes living on the property. The animals naturally combine straw and manure with their clogs, creating a healthy, highly nourishing organic fertilizer. San Salvatore's photovoltaic plant generates electrical power of 96KW that reduces CO2 pollution and is in accordance with the UNI ISO 14064 law.

**FALANGHINA IGP Falanghina Campania**

Scents of cedar with acacia and hawthorn accents, San Salvatore's 100% Falanghina possesses a palate of extraordinary minerality that complements fresh cheeses like Mozzarella di Bufala, as well as shellfish and other seafood. Organically grown.

**TRENTENARE IGP Paestum Fiano**

Produced from organically-grown Fiano, a local variety, Trentenare offers scents of banana, acacia, and wildthorn. Trentenare is what area residents call Trentinara, a town near San Salvatore's vineyards

**CALPAZIO IGP Paestum Greco**

Exuberant white wine – harmonious, with great body and length. Notes of peach, apricot, honey and citrus aromas, typical of this variety when cultivated by the sea. Calpazio is the name of a local mountain, at the foot of which lies the San Salvatore vineyard that creates these grapes. Organically grown.

**AGLIANICO IGP Aglianico Campania**

San Salvatore's 100% Aglianico is full-bodied and exuberant, with notes of plum and sweet spices. Splendid served alongside most strongly-flavored dishes, roasted and grilled meats, and medium- to long-aged cheeses. Organically grown.

*Thank you for your interest in Connoisseur Wines*