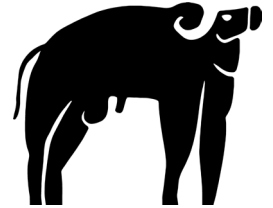




AZIENDA AGRICOLA
SAN SALVATORE
CAMPANIA



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 cultivates 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.

All fertilizers are created in-house using natural methods in an integrated biodynamic cycle of complete recovery, using the dung of 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.

Parker's WA: "San Salvatore is one of the most exciting properties to take hold recently in the region of Campania. This estate brings legitimacy to the Paestum subzone in the Cilento region (southern Campania) that is today home to some of the most promising growth in the region. This estate was founded in 2005 as an organic and sustainable vineyard and, perhaps more importantly, as a farm with 450 head of water buffalo for making delicious mozzarella cheese."



Vintage 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.

Vintage PIAN DI STIO 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.

WA: 91+pts "Made with organically farmed fruit, there's nothing not to love in the 2015 Fiano Pian di Stio. The bouquet is immediately attractive with bright aromas of yellow rose, apricot and sweet almond. There are savory touches of grilled herb and fresh oregano as well. As for a food pairing? I must suggest a fresh Caprese salad with buffalo milk mozzarella."

Vintage TRENENARE IGP Paestum Fiano

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

WA: 90pts "2015 Trentenare shows beautiful clarity and brightness with stone fruit, pear and Golden Delicious apple backed by green fruits, such as lime and honeydew melon. Delicate menthol tones add bright accents to the finish."

Vintage 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.

Vintage AGLIANICO "CERASO" IGP Aglianico Campania

Full-bodied, exuberant 100% Aglianico with plum and sweet spice notes. Splendid alongside strongly-flavored dishes, roasted and grilled meats, and medium- to long-aged cheeses. Organically grown.

Vinous on the 2015: 90pts "Purple-ruby. Floral nuances and above-average vinosity on the nose and palate; violet and both red and black fruit nuances are bright and linger long on the aftertaste. Easygoing and silky smooth. Chill this a little and you'll finish the bottle in the blink of an eye."



Thank you for your time and for your interest in Connoisseur Wines