

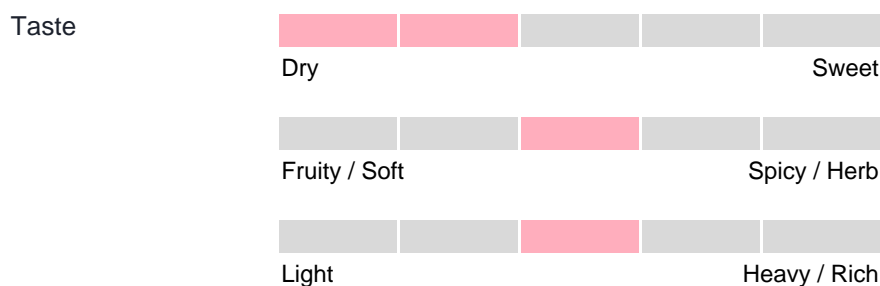
Vergani



GRECO CALPAZIO PAESTUM IGP SAN SALVATORE "BIO"



Paestum igp, San Salvatore, Campania, Italy



Vintage 2022

Notes Bright straw yellow color; Intense soft bouquet of essences of yellow peach, apricot, grapefruit, tangerine and lemongrass. The palate is spicy, soft, graceful and smooth with a nice acid structure.

Accompanying Goes well with spaghetti vongole, white meat and fresh cheese.

Vinification After fermentation, the Greco rests in steel tanks for another 8 months.

Grape varieties 100% Greco

Alcohol 13.0%

Format 75 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.