SA STRUDI DI CHICOMO



SAN GREG 2023 CAMPANIA ROSATO IGT

VINEYARDS

SAN GREG is a rosé wine produced on the highest hills of Irpinia, up to 700 meters above sea level. The vines are of different ages and grow on marl and calcareous soils, over hills that have optimal sun exposure and are well-ventilated.

The grapes are rigorously hand-picked and then taken to the winery where they are gently pressed to get the most noble part of the juice. Thanks to the careful vineyard selection and collaboration - in both the vineyards & the winery with an acclaimed Wine Consultant from France for over 8 years now - we have developed an elegant style that is beautifully drinkable, refreshing and consistent.

A perfect wine to enjoy anytime, from aperitif to dinner made for those who want to enjoy the magic of the moment.

GRAPE

Aglianico

FERMENTATION

In stainless steel tanks at 16/18 °C.

MATURATION

4 months in stainless steel.

James Suckling 93 points (2020)

The rose wine report

92 points (2022)

Robert Parker

Vinous

91 points (2021)

91 points (2022)

In the early 20th Century, the cultural phenomenon of the "aperitif" (or "aperitivo" in Italian) emerged in Italy, transcending its significance to embody the essence of "La Dolce Vita" - a celebration of pleasure, simplicity, beauty, and elegance.

SAN GREG aspires to resurrect the allure of the "aperitif" moments, reintroducing its original charm that has captivated crowds worldwide.

SAN GREG is an invitation to the golden hour: light-hearted & dreamy.

