SA CHECONO



SAN GREG 2024 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, located in the communes of Castelfranci and Paternopoli, 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, we have developed an elegant style that is beautifully drinkable, refreshing and consistent.

THE 2024 VINTAGE

The year 2024 was the hottest on record and with the least snow since the 19th century, with drought and temperature swings affecting Irpinia's vineyards. The mild winter brought forward the budding stage so the young shoots were vulnerable to late cold spells. Despite the weather-related challenges, the plants' vegetative growth was regular, and the fruit ripened early. The grapes were harvested in the first half of October 2024 and were of the highest quality.

GRAPE

Aglianico

FERMENTATION

In stainless steel tanks at 16/18 °C.

MATURATION

4 months in stainless steel.

ALCOHOL

12.5 %

SERVING TEMPERATURE

10-12 °C

James Suckling 93 points (2020)

The rose wine report 92 points (2022)

Robert Parker 91 points (2021)

Vinous
91 points (2022)

Jancis Robinson 17/20 (2023)

Vinum

World of Rosé Silver Medal (2023)

Concours Mondial de Bruxelles

Rosé Session Gold Medal (2023)

SAN GREG IS AN INVITATION TO THE GOLDEN HOUR

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, beauty, and elegance.

SAN GREG aspires to resurrect the allure of the "aperitif" moments, reintroducing its original charm that has captivated crowds worldwide. A perfect wine to enjoy anytime, from aperitif to dinner made for those who want to enjoy the magic of the moment.

