

LUIGI MAFFINI

# Cenito

## 2018

Dop Cilento Aglianico



### Classification

Dop Cilento red wine

### Grape varieties

Aglianico

### Bottles produced

5.000 750 ml bottles, 80 1.500 ml bottles  
(produced only in the best harvests)

### Vineyard size

1.5 hectares

### Vineyard exposure

North-East

### Planting density and training system

5.000 vines/hectar, vertical trellis, Guyot

### Yield per hectare

5 tonnes, 1 kg per vine

### Harvest period

21<sup>st</sup> to 30<sup>th</sup> September

### Vinification

The grapes are destemmed and crushed followed by 10-15 days of maceration in stainless steel tanks

### Fermentation temperature

25°C

### Ageing

New and first passage oak barrels for 12 months

### Alcohol content

14% by vol.

### Tasting notes

Deep ruby red in colour. Cherries, currant, blackberries and cocoa. Full taste with a gentle tannic structure and a long finish with spicy, toasted hazelnut and liquorice aromas.



latitudine

40°22'59.8"N

longitudine

15°06'22.7"E

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