

LUIGI MAFFINI

Denazzano

2020

Igp Paestum Rosato



Classification

Igp Paestum rosato

Grape varieties

Aglianico

Bottles produced

5000 750 ml bottles

Vineyard size

1 hectare

Vineyard exposure

West

Planting density and training system

4.800 vines/hectar, vertical trellis, Guyot

Yield per hectare

6.5 tonnes, 1.4 kg per vine

Harvest period

1st to 10th September

Vinification

The grapes are destemmed and crushed followed by 30 days of fermentation in stainless steel tanks

Fermentation temperature

15°C

Ageing

It is carried out stainless steel tank

Alcohol content

12% by vol.

Tasting

Notes refined red fruits followed by a scent of roses. The sense of taste has a good sourness and a remarkable persistency. It is excellent with rich and structured fish and white meat dishes.



latitudine
40°22'59.8"N
longitudine
15°06'22.7"E

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