

LUIGI MAFFINI

Kleos

2019

Dop Cilento Aglianico



Classification

Dop Cilento red wine

Grape varieties

Aglianico

Bottles produced

28.000 750 ml bottles,
200 1.500 ml bottles

Vineyard size

4 hectares

Vineyard exposure

West- South West

Planting density and training system

4.800 vines/hectare, vertical trellis, Guyot

Yield per hectare

7 tonnes, 1.5 kg per vine

Harvest period

21st to 30th September

Vinification

The grapes are destemmed and crushed followed by 6 days of maceration in stainless steel tanks

Fermentation temperature

25°C

Ageing

It is carried out in oak barrels

Alcohol content

13,5% by vol.

Tasting notes

Ruby red colour with purple hue. Cherries and currant jam to the nose. It is gentle to taste with a hint of spicy and fresh and persistent ending.



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

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