

LUIGI MAFFINI

Kratos

2020

Dop Cilento Fiano



Classification

Dop Cilento white wine

Grape varieties

Fiano

Bottles produced

70.000 750 ml bottles,
200 1.500 ml bottles

Vineyard size

10 hectares

Vineyard exposure

South West

Planting density and training system

4.000 vines/hectare, vertical trellis, Guyot

Yield per hectare

6 tonnes, 1.8 kg per vine

Harvest period

21st to 31st August

1st to 21st September

Vinification

The grapes are softly crushed; the fermentation is carried out in stainless steel tanks at controlled temperature

Fermentation temperature

16°C

Ageing

It is carried out in stainless steel tanks for approximately 4 months

Alcohol content

13% by vol.

Tasting notes

Deep straw yellow in colour. Exotic fruit, kiwi and honey to the nose. Soft and balanced to the taste with an ending of flowers and dried apricot.



latitudine

40°22'59.8"N

longitudine

15°06'22.7"E

Luigi Maffini

via Serri, 34D - 84050, Giungano (Sa) Italia

tel +39 0828 1997568 / fax +39 0828 1997569

mail info@luigimaffini.it / www.luigimaffini.it