

LUIGI MAFFINI

Pietraincatenata 2019

Dop Cilento Fiano



Classification

Dop Cilento white wine

Grape varieties

Fiano

Bottles produced

12.000 750 ml bottles, 120 1.500 ml bottles

Vineyard size

3 hectares

Vineyard exposure

West- North West

Planting density and training system

4.200 vines/hectare, vertical trellis, Guyot

Yield per hectare

6 tonnes, 1.5 kg per vine

Harvest period

11st to 21st September

Vinification

Grapes are softly crushed, the fermentation is carried out in new oak barrels at controlled temperature

Fermentation temperature

16°C

Ageing

It is carried out in oak barrels for approximately 4 months

Alcohol content

13,5% by vol.

Tasting notes

Golden yellow in colour. Soft and intense to the taste. Intricate exotic fruits, candied fruits and dried apricots to the nose. Persistent ending with elegant hints of toasted almonds, mint and wild flowers.



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