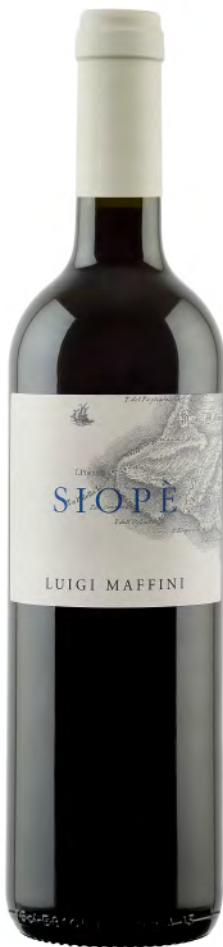


LUIGI MAFFINI

# Siopè 2016

Dop Cilento Aglianico



## **Classification**

Dop Cilento red wine

## **Grape varieties**

Aglianico

## **Bottles produced**

3.080 750 ml, 200 magnum 1.500 ml

Produced only in the best harvests

## **Vineyard size**

1,3 hectares

## **Vineyard exposure**

West - South West

## **Planting density and training system**

4.800 vines/hectare, vertical trellis, Guyot

## **Yield per hectare**

3,5 tonnes, 0.8 Kg per vine

## **Harvest period**

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

## **Vinification**

Destemming, pressing and maceration for about 10 days in stainless steel vats

## **Fermentation temperature**

25°C

## **Ageing**

New oak barrels for 12 months

## **Alcohol content**

14.5% vol.

## **Tasting notes**

Intense ruby color with very light garnet reflections. The nose is elegant and with a combination of mixed berries, plum, black cherry and spices that give freshness. The taste is powerful and delicate with a strong but well integrated and persistent tannic texture. Over time it develops a high degree of aromatic complexity enriched with notes of tobacco, humus and undergrowth.



latitudine

40°22'59.8"N

longitudine

15°06'22.7"E

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