

LUIGI MAFFINI

# Denazzano 2021

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

1<sup>st</sup> to 10<sup>th</sup> 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

12,5% 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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