

LUIGI MAFFINI

# Kleos

## 2020

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

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