

LUIGI MAFFINI

# Kratos

## 2021

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

21<sup>st</sup> to 31<sup>st</sup> August

1<sup>st</sup> to 21<sup>st</sup> 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

13,5% 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

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