

LUIGI MAFFINI

Passito

2018

Igp Paestum Fiano



Classification

Igp Paestum Passito sweet white wine

Grape varieties

Fiano

Bottles produced

900 500 ml bottles

Vineyard

The grapes are carefully selected from the Kratos' vineyard

Vineyard exposure

North-East

Planting density and training system

3.500-4.000 vines/hectar, vertical trellis, Guyot

Harvest period

10th to 21st September

Drying process

About 30 days

Vinification

The whole grapes are crushed.

The fermentation is carried out in new oak barrels at controlled temperature

Fermentation temperature

18°C

Ageing

It is carried out in new barrels

Tasting notes

Dried figs and raisins aromas to the nose.

Sweet and persistent taste with a long ending of toasted hazelnuts, dates and dried apricots.



latitudine

40°22'59.8"N

longitudine

15°06'22.7"E

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