

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

21st to 30th 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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