

LUIGI MAFFINI

Cenito

2020

Dop Cilento Aglianico



Classification

Dop Cilento red wine

Grape varieties

Aglianico

Bottles produced

5.000 750 ml bottles, 80 1.500 ml bottles
(produced only in the best harvests)

Vineyard size

1.5 hectares

Vineyard exposure

North-East

Planting density and training system

5.000 vines/hectar, vertical trellis, Guyot

Yield per hectare

5 tonnes, 1 kg per vine

Harvest period

21st to 30th September

Vinification

The grapes are destemmed and crushed followed by 10-15 days of maceration in stainless steel tanks

Fermentation temperature

25°C

Ageing

New and first passage oak barrels for 12 months

Alcohol content

15% by vol.

Tasting notes

Deep ruby red in colour. Cherries, currant, blackberries and cocoa. Full taste with a gentle tannic structure and a long finish with spicy, toasted hazelnut and liquorice aromas.



latitudine
40°22'59.8"N
longitudine
15°06'22.7"E

Luigi Maffini
via Serri, 34D - 84050, Giungano (Sa) Italia
tel +39 0828 1997568 / fax +39 0828 1997569
mail info@luigimaffini.it / www.luigimaffini.it