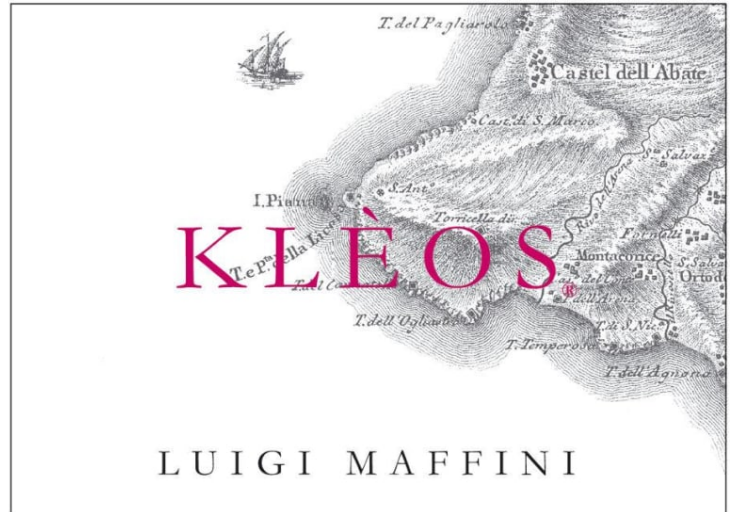


Luigi Maffini

Kleos

Luigi Maffini's vineyards are located in Cilento in the Southern heart of Campania in an area of immense natural beauty and home to the Ancient Greek site of Paestum. This special plot of land overlooks the Tyrrhenian Sea with rugged hills rich in Mediterranean vegetation and olive trees and extremely well suited for viticulture. While the family's first vines were planted in the seventies, the real beginning of this winery dates from 1996 when Luigi's dream to make wines from indigenous grapes with integrity and purity from his family's land came to life.

The wines are wonderfully pure and radiant expressions of Fiano and Aglianico from two organically farmed vineyard sites – Castellabate and Giungano. Since his first vintage in 1996, Luigi has tended and improved the old family vineyards as the source of his exceptional fruit. He and his wife Raffaella, both graduates of Naples university, together run the winery, and share the land with their two children and three dogs, as well as wild rabbits, foxes, hedgehogs, hawks and wild boars.



Winery Location: Cilento, Campania, Italy

Name of wine: 'famous' in Greek

Grape(s): 100% Aglianico

Designation: DOC Cilento Aglianico

Vineyard Sources:
Giungano and Castellabate

Vineyard Size: 4.2 hectares, ~200m above sea level

Soil: Clay soil rich in limestone

Skin Maceration Time: 6 days skin maceration

Fermentation & Aging:
Temperature controlled fermentation in stainless steel followed by 8 months in neutral French oak (2-5 year old 228L barrels)

Annual Production: 30,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 80 ppm

Filtration agents: Paper filters & cartridges

Stabilization agents: None

Yeast utilized - Organic local yeast specially selected

Organic/Biodynamic? Certified Organic by EU standards

