

# Luigi Maffini

## Pietraincatenata

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:** Name means 'chained stones' in Italian

**Grape(s):** 100% Fiano

**Designation:** DOC Cilento Fiano

**Vineyard Sources:** Giungano

**Vineyard Size:** 3 hectares, ~300m above sea level

**Age of Vines:** 12 years (average)

**Soil:** Clay soil rich in limestone

**Skin Maceration Time:** 6 days skin

**Skin Maceration Time:** No skin maceration

**Fermentation & Aging:**

Temperature controlled fermentation (70% in steel, 30% in new French oak), after 3 months the wine is blended and then followed by 3 months aging in new oak (228L) - 60%, and the remaining 40% in stainless steel

**Annual Production:** 12,000 bottles per year

**Additional Technical Information:**

Sulfites (ppm) - 120 ppm

Filtration agents? Paper filters & cartridges

Stabilization agents? Cold stabilization

Yeast utilized - Organic local yeast specially selected

**Organic/Biodynamic?** Certified Organic by EU standards