

Luigi Maffini

Kratos

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: Kratos means power in Greek

Grape(s): 100% Fiano

Designation:
DOC Cilento Fiano

Vineyard Sources:
Castellabate and Giungano

Vineyard Size: 9.5 hectares, ~200m above sea level

Age of Vines: 20 years (average)

Soil: Clay soil rich in limestone

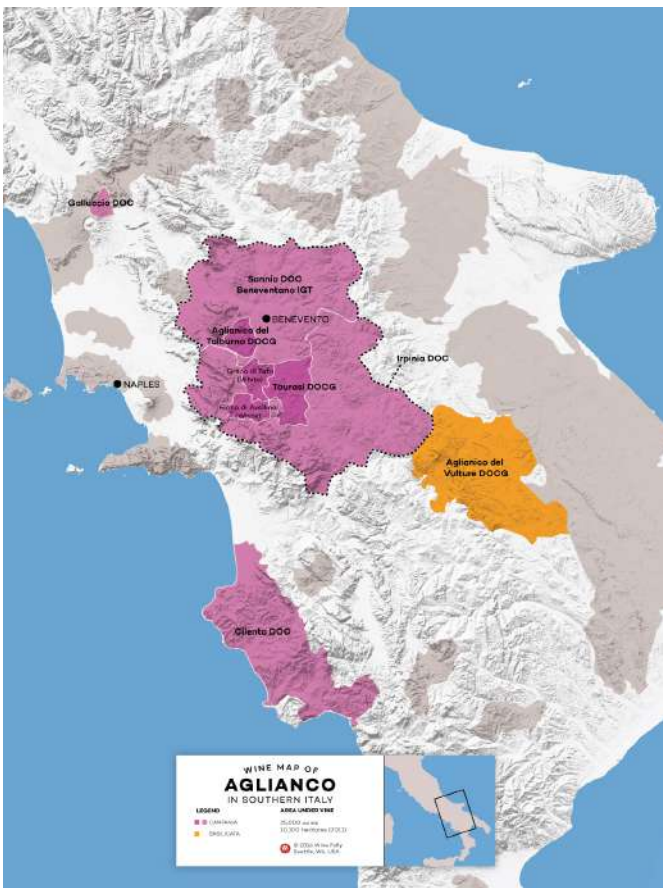
Skin Maceration Time: No skin maceration

Fermentation & Aging:
Temperature controlled fermentation in stainless steel followed by four months in stainless steel before bottling

Annual Production: 65,000 bottles per year

Additional Technical Information:
Sulfites (ppm) - 110 ppm
Filtration agents? Paper filters & cartridges
Stabilization agents? Cold stabilization
Yeast utilized - Organic local yeast specially selected

Organic/Biodynamic?
Certified Organic by EU standards



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.

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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: 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:

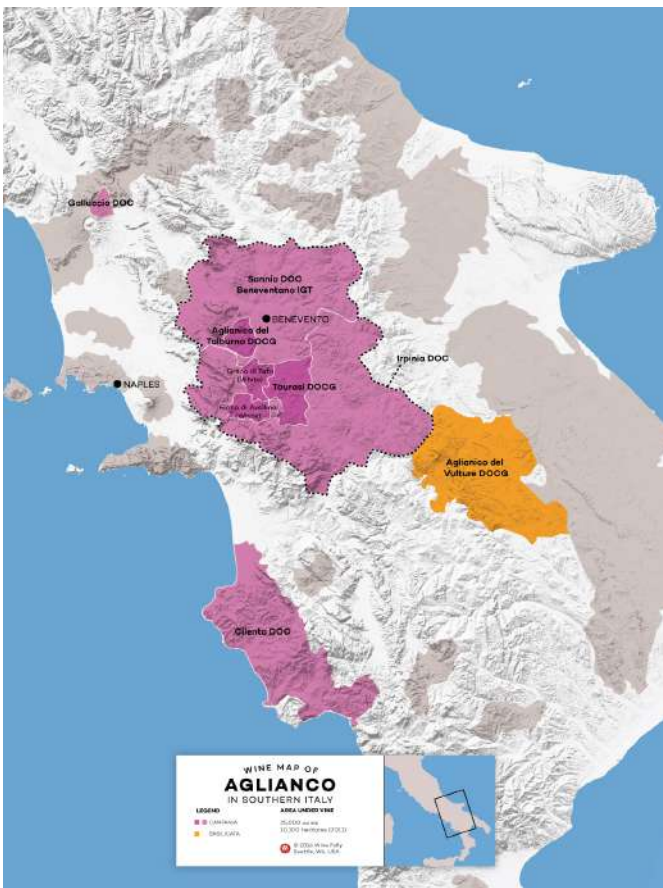
Sulfites (ppm) - 120 ppm

Filtration agents? Paper filters & cartridges

Stabilization agents? Cold stabilization

Yeast utilized - Organic local yeast specially selected

Organic/Biodynamic? Certified Organic by EU standards



Luigi Maffini

Siopè

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.

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Winery Location: Cilento, Campania, Italy

Name of Wine 'Silence' in ancient Greek *"the sound we hear walking in the vineyards"*

Grape(s): 100% Aglianico

Designation: DOC Cilento Aglianico

Vineyard Sources: Specific parcels in Giungano

Vineyard Size: 1.3 hectares, 300m above sea level

Age of Vines: Oldest vines up to 25 years of age

Soil: Clay soil rich in limestone

Skin Maceration Time: 10 days skin maceration

Fermentation & Aging:

Temperature controlled fermentation in stainless steel followed by 12 months in new French oak before bottling followed by aging in bottle for an additional 2 years

Annual Production: 3,080 bottles per year (only produced in the best vintages)

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

