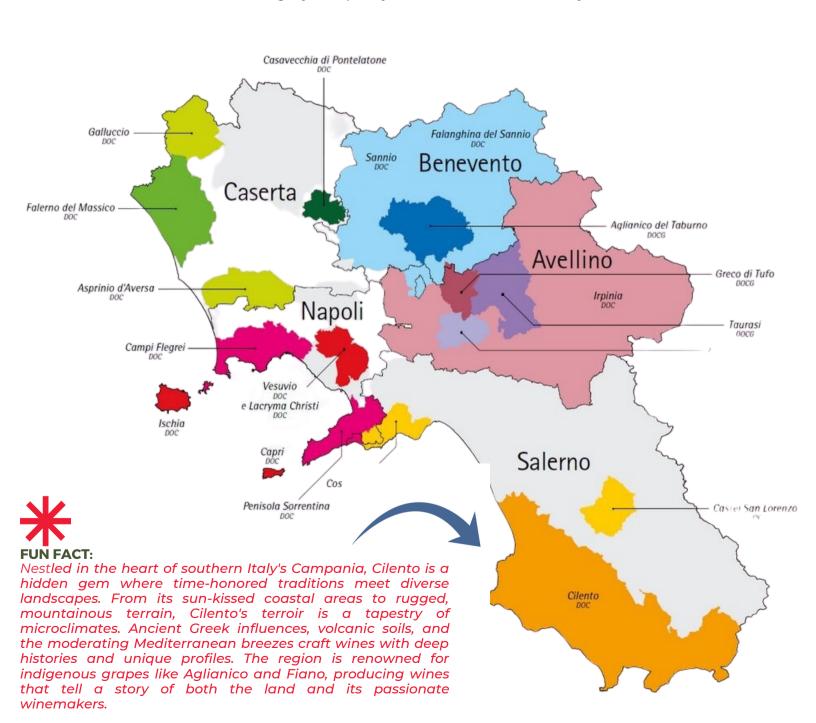


LUIGI MAFFINI

Cilento | Campania

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, an area 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 came to life, the dream to craft wines with integrity and purity from the land of his family.



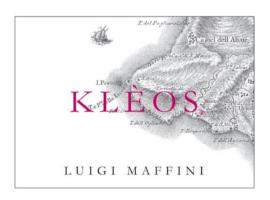


The wines are wonderfully pure and radiant expressions of Fiano and Aglianico from two organically farmed vineyard sites – Castellabate and Giungano. Since his first vintage in 1996, Luigi has tended and improved the old family vineyards as the source of his exceptional fruit. He and his wife Raffaella, 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.



KRATOS

9.5 ha. | 200m.
Oldest vines up to 20 years
Soil: Clay and limestone
Fermentation & aging in
stainless steel



KLEOS

4.2 ha. | 200m. Oldest vines up to 20 years Soil: Clay and limestone Aged 8 mo. Fr. Barrique



PIETRAINCATENATA

3 ha. | 300m. Oldest vines up to 12 years Soil: Clay and limestone Aged 3 mo. Fr. Barrique



CENITO

1.8 ha. | 80m. Oldest vines up to 25 years Soil: Clay and limestone Aged 1 yr. Fr. Barrique

www.luigimaffini.it @luigimaffini