



VINITY
WINE COMPANY

De Conciliis

Aglianico Paestum "Bacioilcielo"

Appellation: Paestum Aglianico (IGP)

Type: Red, dry

Blend: 85% Aglianico, 15% Primitivo

Certified Organic

Tasting Notes

Color: Ruby red.

Bouquet: Lively and intense aromas of blackberry and red currant, cherry and black cherry with notes of Mediterranean scrub.

Taste: On the palate there is a nice expression of dark fruit with a balance between freshness and tannin, a pleasant and elegant wine.

Alcohol: 14%.

Serving Temperature: 16-18° C (60°-64° F)

Pairing

Grilled Beef, Bollito (boiled or braised meats), aged cheeses, lamb, goat. It is ideal for aperitifs accompanied by cheese and cured meats from coastal regions south of Naples.

Vineyard Notes

Production area: Agropoli, Prignano.

Vineyards: Various plots in Cilento.

Altitude: Cannetiello: 50-150 meters a.s.l. (165-490 feet), Destre: 250 meters a.s.l. (820 feet).

Soil: Cilento flysch (sandstone, soft marls, and sandy shale) and calcareous clay.

Training method: Bilateral guyot.

Yield: 3000-4000 Kg/Ha (1.3-1.8 tons/acre)

Winemaking Notes

Harvest: Last ten days of September, by hand.

Maceration: 7 days. in thermo-conditioned steel.

Vinification: In temperature-controlled stainless steel tank, with maceration of about 5 days.

Aging: 12 months in steel 4 months in bottle.



De Conciliis is located in the relatively uncharted Cilento zone on the Campania coast. The vineyards are situated atop high-altitude cliffs looking out on the Mediterranean, *De Conciliis* specializes in full-bodied, fruit-forward wines from Aglianico, which, in the relatively hot climate of the Cilento, makes wines that are a little more accessible than young wines from Taurasi.



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