



VINITY  
WINE COMPANY

## De Conciliis

### Aglianico Cilento "Donnaluna"

**Appellation:** Cilento Aglianico DOC

**Type:** Red, dry

**Varietal:** 100% Aglianico

**Certified Organic**

Donnaluna benefits from altitude and proximity to the Mediterranean creating a mild climate that yields a generous Aglianico that shows well early while still carrying the strength and character of the varietal.

#### Tasting Notes

**Color:** Ruby red with purple highlights.

**Bouquet:** Dark fruit and sour cherries intersected with undergrowth, dried flowers and spice.

**Taste:** Dark cherries and berries, earth and spice. Vibrant acidity and supple tannins on the palate, with mineral and balsamic notes on the finish.

**Alcohol:** 14%.

**Serving Suggestion:** Serve at a 16-17°C (61-63°F) in a tall, fairly wide goblet.

#### Pairing

Lasagna, red meat, pasta al ragù, rich vegetable dishes, and cheeses like fresh Asiago, Pecorino Romano, or Manchego.

#### Vineyard Notes

**Production Area:** Agropoli, Prignano.

**Vineyards:** Cannetiello (planted in 2000) and Destre (planted 1999).

**Elevation:** 250 meters (820 feet) a.s.l.

**Exposure:** South.

**Training System:** Bilateral Guyot.

**Soil:** Cilento flish, clayey limestone.

**Vine Density:** 5,500/ ha.

**Yield:** 60 q

#### Winemaking Notes

**Harvest:** First-10-days of October, by hand.

**Vinification:** Maceration 10 days. in temperature-controlled stainless steel tank, with maceration for 15-days with natural native yeasts and pied de cuve at the start of fermentation. Malolatic conversion in stainless steel.

**Aging:** 18-months (70% in steel, 30% in large (30 hl) barrels), over 6-months in bottle before release.



*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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