



VINITY
WINE COMPANY

De Conciliis Falanghina

Appellation: Campania Falanghina IGP

Type: White, dry

Varietal: 100% Falanghina

Certified Organic

Tasting Notes

Color: Bright straw color with green highlights.

Bouquet: Fruity notes of lime zest, spice, honeyed citrus, with floral and lightly ethereal nose.

Taste: The fruit and floral notes confirmed on the palate, Fresh yet full-bodied, fruit-laden yet minerally, aging on fine lees gives this a soft and generous mouthfeel. A persistent minerality and fine acidity fill out the lingering, clean finish.

Alcohol: 13.5%.

Serving Suggestion: Serve at a 12-14° C (54-57° F).

Pairing

Enjoy with white fish, sushi or crudo.

Vineyard Notes

Production Area: Cilento.

Elevation: 150 meters (490 ft) a.s.l.

Exposure: North, northwest.

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

Planting system: Single guyot.

Yield per Hectare: 1 ton/ha (2.4 tons per acre).

Winemaking Notes

Harvest: Mid-September, by hand.

Vinification: The hand-picked grapes are brought into the cellar and crushed. The must goes through the fermentation process for 20 days.

Aging: 6-months in stainless steel on lees, 3-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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