



VINITY
WINE COMPANY

De Conciliis

Aglianico Paestum "Naima"

Appellation: Paestum Aglianico (IGT)

Type: Red, dry

Varietal: 100% Aglianico

Certified Organic

Tasting Notes

Color: Lively and bright garnet red.

Bouquet: Ripe plum and undergrowth with floral and Mediterranean scrub with notes of leather, tobacco, cocoa beans, licorice and graphite.

Taste: The aromatics are confirmed in the mouth. Enveloping and fresh on the palate with ripe tannins. The finish is characterized by intense persistence.

Alcohol: 14.5%.

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

Pairing

Rich meats, roast, grilled meats, hearty stews, bollito, lamb, goat, and aged cheeses.

Vineyard Notes

Production Area: Agropoli, Prignano.

Vineyard: 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: 40 q

Winemaking Notes

Harvest: Middle of October, by hand.

Vinification: Maceration 15 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: 6-months in steel, 3-years in large barrels (30 hl), over 2-years 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.



OPERATORE CONTROLLATO
N. 194D
ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MiPAAF
IT-BIO-007
AGRICOLTURA ITALIA