



VINITY  
WINE COMPANY

## De Conciliis Spumante "Selim"

**Appellation:** Vino Spumante da Tavola

**Type:** White, dry, sparkling

**Blend:** 90% Aglianico, 10% Fiano

**Certified Organic**

The name "Selim" comes from the Miles Davis song which, of course, is "Miles" spelled backwards.

### Tasting Notes

**Color:** Straw yellow.

**Bouquet:** Floral and fruit (citrus and pear) aromas.

**Taste:** Fresh and fragrant on the nose, notes of peach, citrus and bread crust, A notable, almost salty, minerality. Quite fresh with some finesse, and a long and clean finish which is remarkable in that this is a tank-fermented wine.

**Perlage:** Medium-fine and persistent.

**Alcohol:** 11.5%.

**Serving Temperature:** 8-10°C (47-50°F).

### Pairing

Apertif, excellent for appetizers, spaghetti alle vongole (spaghetti with clams), fried foods and pizza, sushi, sashimi, and shellfish.

### Vineyard Notes

**Production area:** Cilento.

**Vineyard:** De Conciliis, i Cilentani.

**Vineyard exposition and altitude:** Many different exposures and altitudes for the many different vineyard plots.

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

**Training Method:** Single guyot.

**Yield:** Varies by vineyard plot.

### Winemaking Notes

**Harvest:** Manual harvest is done beginning in August and through September. Multiple pass-throughs the vineyard plots selecting only ripe bunches.

**Vinification:** Soft pressing, must is separated from the stalks, then clarified and fermented. Fermentation's temperature is controlled by refrigeration in stainless steel tanks.

**Fermentation:** Martinotti method (Dogliotti 1870 snc).

**Aging:** 100 days on lees in stainless steel.



*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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