



VINITY  
WINE COMPANY

## De Conciliis Aglianico d'Orta "Zero"

**Appellation:** Paestum Aglianico IGT

**Type:** Red, dry

**Varietal:** 100% Aglianico

**Certified Organic**

### Tasting Notes

**Color:** Deep red.

**Bouquet:** Aromas of plums, blackberries, cherries and hazelnuts with notes of Mediterranean scrub and campfire.

**Taste:** Cherries, wild herbs, and smoke. On the palate full bodied, powerful structure wine that leaves a long velvety finish.

**Alcohol:** 14.5%.

**Serving Temperature:** 16/18° C (60°/64° F).

### Pairing

Game, roasted duck, steak, main dishes featuring red meat, main dishes featuring roast pork, bollito (boiled meats), aged cheeses, lamb.

### Vineyard Notes

**Production area:** Torchiara, Alto Cilento.

**Vineyard:** Acqua di Costanza, 3.7 hectares (9.1 acres), 2,500 vines per hectare (6,175 per acre), biodynamically farmed.

**Vineyard exposition and altitude:** Southeast, 150 meters (750 feet) a.s.l.

**Vineyard soil type:** Calcareous clay and sandstone.

**Vine training method:** Single guyot.

**Yield:** 3000 Kg/Ha (1.3 tons/acre)

### Winemaking Notes

**Time and method of harvest:** End of October/beginning of November, manual.

**Vinification:** Grapes are crushed by foot and a small amount of stems are left on. Twenty percent of the grapes are slightly dried to add complexity. 50% of the wine was fermented in stainless steel and 50% was fermented in medium toasted barrels for 8 days. Maceration took place over a 30-day period.

**Aging:** The wine was, then, transferred to medium toasted 300 liter tonneaux. Zero is aged for 16 months in barrels and 6 months in bottle prior to release.

**Annual production:** 3,200 bottles



*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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