



VINITY
WINE COMPANY

Viticoltori De Conciliis Aglianico Paestum "Naima"

Overview

- In 1959, John Coltrane wrote a ballad so tender it stopped time. He called it "Naima." Decades later, De Conciliis bottled its reply. Naima is the De Conciliis flagship — pure Aglianico from old organic vines rooted in the Cilento's ancient seabed soils, between the Greek temples of Paestum and the wild national park. Patiently raised in steel and large casks, it pours deep garnet and unfolds slowly: ripe dark cherry, plum, and forest floor, then ethereal notes of Mediterranean scrub, dried flowers, and spice.

Appellation: Paestum IGP

Type: Red, dry

Varietal: 100% Aglianico

Winemaking and 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 flint, clayey limestone.

Vine Density: 5,500/ ha.

Yield: 40 q

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.

Tasting Notes

Color: Lively and bright garnet red.

Bouquet: An expressive nose of ripe marasca cherry, plum, and dark forest-floor fruit lifted by ethereal florals, Mediterranean scrub, and sweet spice.

Palate: The palate is full and structured yet supple — the Cilento's warm coastal climate gives Naima a generosity and polish that sets it apart from sterner mountain Aglianico, while the ancient marine soils keep it fresh, savory, and mineral through a long, resonant finish.

Alcohol: 14.5%.

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

Food Pairing

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



Viticoltori De Conciliis is a family-run winery founded in 1996 in Prignano Cilento, on Campania's wild southern coast. Perched on hills overlooking the Mediterranean, between the Greek temples of Paestum and the Cilento National Park, the estate champions native grapes — Aglianico, Fiano, and rare Aglianicone — grown on organic-certified, non-volcanic soils of marl and sandstone. Solar-powered since 2007 and guided by minimal intervention, the winery ferments with indigenous yeasts and adds little sulfur. Jazz infuses everything: flagship Naima honors John Coltrane, sparkling Selim salutes Miles Davis. These are soulful, saline wines of place.