



VINITY
WINE COMPANY

Viticoltori De Conciliis Spumante Brut Selim

Overview

- Spell it backwards and you'll find our muse: MILES. A sparkling tribute to Miles Davis, born on the sun-drenched hills of the Cilento coast, where our organic vineyards look out over the Mediterranean between ancient Greek temples and wild olive groves. Selim riffs on tradition — native Fiano and Aglianico in place of the usual suspects — delivering bright citrus, white flowers, warm bread crust, and a saline snap of sea air. The bubbles are fine, the finish is dry, and the groove is irresistible. Pour it cold, play it loud. Salute!

Appellation: Vino Spumante Brut

Type: White, dry

Varietals: 90% Aglianico, 10% Fiano

Winemaking and 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.

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

Tasting Notes

Color: Straw yellow.

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

Palate: 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).

Food Pairing

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



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.