



VINITY
WINE COMPANY

Viticoltori De Conciliis Falanghina

Overview

- From sun-drenched hillsides in Campania's Cilento National Park comes this vibrant Falanghina, organically farmed by the De Conciliis family. Bursting with lime zest, honeyed citrus, and white flowers, it's fresh yet generous, with a mineral snap from the coastal breeze.

Appellation: Campania Falanghina IGP

Type: White, dry

Varietal: 100% Falanghina

Winemaking and Vineyard Notes

Production Area: Cilento.

Elevation: 150 meters (490 ft) a.s.l.

Exposure: North, northwest.

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

Planting system: Single guyot.

Yield per Hectare: 1 ton/ha (2.4 tons per acre).

Harvest: Mid-September, by hand.

Vinification: The hand-picked grapes are brought into the cellar and crushed. The must goes through the fermentation process for 20 days.

Aging: 6-months in stainless steel on lees, 3-months in bottle before release.

Tasting Notes

Color: Bright straw color with green highlights.

Bouquet: Fruity notes of lime zest, spice, honeyed citrus, with floral and lightly ethereal nose.

Palate The fruit and floral notes confirmed on the palate, Fresh yet full-bodied, fruit-laden yet minerally, aging on fine lees gives this a soft and generous mouthfeel. A persistent minerality and fine acidity fill out the lingering, clean finish.

Alcohol: 13.5%.

Serving Suggestion: Serve at a 12-14° C (54-57° F).

Food Pairing

Crudo, sushi, and grilled or baked white fish. It's also great with fritto misto, lemony pasta, and fresh mozzarella.



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.