



Viticoltori De Conciliis

www.viticoltorideconciliis.it



Selim

Brut Sparkling Wine

Grapes: 10% Fiano, 90% Aglianico

Vineyard of origin: De Conciliis' vines

Soil: Cilento's argillaceous, calcareous flysch

Training System: Guyot

Period of harvest: 14 of August-30th of September

Harvest type: manual

Fermentation: in thermo-conditioned steel tanks.

Foaming: Martinotti's method at Dogliotti 1870 snc

Alcohol: 11.5%

Tasting notes:

Fresh and fragrant nose; peach, citrus, and bread crust notes. The drink has great freshness and finesse, the finish is long and clean. Excellent for appetizers, fried foods, and pizza; ideal with raw fish and shellfish.