



Viticoltori De Conciliis

www.viticoltorideconciliis.it



Naima 2016

IGP Paestum Aglianico



Grapes: 100% Aglianico

Vineyard of origin: Destre (250 m asl)

Soil: Cilento's argillaceous, calcareous flysch

Training System: bilateral Guyot

Plants per hectare: 5,500

Yield per hectare: 40 q

Period of harvest: half October

Harvest type: manual

Maceration: 15 days in steel, start of fermentation with pied de cuve

Refinement: 6 months steel, 3 years barrel (30 hl), over 2 years bottle

Alcohol: 14.5%

Tasting notes:

Lively and bright garnet red wine. The nose is ripe fruit, plum and undergrowth with hints of flowers and Mediterranean scrub. The tertiary part is dominated by leather, tobacco, cocoa beans, licorice and graphite. Enveloping and fresh on the palate with ripe tannins. The closure features an intense persistence. To be combined with structured dishes, red meats and game.