



Viticoltori De Conciliis



Bruno De Conciliis



Bacioilcielo Fiano I.G.P. Paestum

Varieties: Fiano 85%, Moscato 15%

Area of production: Cilento Paestum

Soil: flysch soil

Color: intense and fresh. Notes of pear, peach and tropical fruits.

Vinification: natural yeasts in stainless steel tanks in cold temperature. Ageing: stainless steel

Alcohol by vol: 13%



Bacioilcielo Aglianico I.G.P. Paestum

Varieties: Aglianico 60%, Primitivo 40%

Area of production: Cilento Paestum

Soil: flysch soil

Color: bright dark ruby. Nose: fruits and spices. Taste: warm, robust, smooth and sapid.

Vinification: natural yeasts in stainless steel tanks in cold temperature. Maceration for 5 days. Ageing: stainless steel

Alcohol by vol: 14%



Donnaluna Aglianico I.G.P. Paestum

Variety: Aglianico 100%

Area of production: Cilento (2 main vineyards named Cannatiello and Destre)

Soil: flysch soil

Color: dark ruby. Nose: black pepper, plum. Taste: warm, robust with well integrated tannins.

Vinification: natural yeasts in stainless steel tanks in cold temperature for 7/10 days. Maceration for 11 days. Ageing: one year. 50% in stainless steel and 50% in oak

Alcohol by vol: 14,5%