

**Tuesday, May 24th from 6.00 to 11.00**

**\$85 per person**

**Please call 212-334-9020 for reservations**

Working in the relatively uncharted Cilento zone on the Campania coast, Bruno de Conciliis is one of the most admired and innovative winemakers in Campania. An avid jazz lover, De Conciliis experiments, improvises, and has fun. Yet, he is deeply philosophical about understanding his role as a winemaker, and is truly committed to making balanced wine using “natural” methods.

De Conciliis specializes in white wines from the ancient white grape ‘Fiano’, and full-bodied, fruit-forward reds from the ‘Aglianico’ variety. His high-altitude vineyards face the Mediterranean. In this warm climate, De Conciliis produces reds that are notably more accessible than wines of the same age from nearby Taurasi.

Our dinner will feature six De Conciliis wines, including:

the sparkling “Selim”

Fiano “Donna Luna”

Fiano “Perella”

Fiano “Antece”

(an incredible oxidized version of Fiano, made in the way of the “ancients”)

the flagship Aglianico “Naima”

and the Aglianico “Zero”

Our Chef Riccardo Buitoni will be cooking up some delectable Campanian-inspired courses to riff off the wines.