



VINITY
WINE COMPANY

Marco Carpineti Capolemole Bianco

Appellation: Bianco Lazio IGT

Style: White, dry

Varietal: 100% Bellone

Biodynamic Agriculture

Bellone is a native grape variety that has always been cultivated in the delightful and lush Corese countryside. The soft skin of the varietal contains a hearty pulp, thick as the cyclopean walls that protected the ancient city of Cori. This flesh yields a gentle, perfumed aromatic that is refined yet rustic.

Tasting Notes

Color: Bright, light yellow.

Bouquet: Expressive citrus and melon notes, along with hints of tropical fruit.

Taste: Citrus, white orchard fruit, and a hint of melon and herbs. A medium body, high saline acidity and a lightly bitter-almond finish.

Serving Temperature: 10-12° C (50-54° F).

Food Pairing

Pair with sea foods, salty dishes, like tacos or dishes made with sardines, sharp cheeses, dishes with fresh tomatoes and any light fare. A perfect wine for a luncheon or outdoor dinner.

Vineyard Notes

Soil: Volcanic Tufo

Training System: Espalier

Density: 4,500 vines/ha

Winemaking Notes

Harvest: Picked at the end of September.

Vinification: Soft pressing of whole berries and fermentation at a controlled temperature.

Aging: The wine ages in steel before bottling.



Marco Carpineti is behind by the Lepini Mountains, a little south of Rome, in the ancient territory of Cori. The Carpineti family has worked this land for generations and, since 1994, has chosen the path of organic farming. Tradition, the value of time and work, their approach is tireless, silent and patient. They focus on native vines, a precious treasure of this ancient territory. Every wine has a story to tell, a fragrance and a sensation which reaches into the heart. Emotions to be enjoyed with each sip.