



VINITY
WINE COMPANY

Marco Carpineti Capolemole Rosso

Appellation: Rosso Lazio IGT

Style: Red, dry

Blend: Nero Buono, Montepulciano, and Cesanese

Biodynamic Agriculture

The robustness of Montepulciano, the unique qualities of the Cori native Nero Buono and a touch of elegant Cesanese form together to make this beautifully aromatic red wine.

Tasting Notes

Color: Intense ruby red.

Bouquet: Very aromatic with berry and jam notes.

Taste: The aromatic profile is confirmed on the palate. The wine is warm and harmonious with pleasant acidity, solid tannic structure, a lively volcanic minerality and a unique bite that comes from the Nero Buono varietal.

Serving Temperature: 12-15° C (55-60° F).

Food Pairing

Pair with roasted or grilled meats, robust vegetarian dishes and casseroles, and aged cheeses.

Vineyard Notes

Elevation: 250-350 meters (820-1,150 feet) a.s.l.

Exposure: Southwest

Soil: Volcanic Tufo

Training System: Espalier

Density: 4,500 vines/ha

Winemaking Notes

Harvest: Picked between the end of September and early October.

Vinification: Maceration for about 15 days at a controlled temperature.

Aging: The wine ages in botti and barrique for 12 months 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.