



VINITY
WINE COMPANY

Marco Carpineti Kius Brut Millesimato

Appellation: Bianco Spumante Lazio IGT

Style: White, sparkling – Metodo Tradizionale (traditional method)

Varietal: 100% Bellone.

Biodynamic Agriculture

Kius sparkling wine produced entirely from the native Bellone varietal creating a unique, fascinating, and delicious sparkling wine.

Tasting Notes

Color: Light yellow color with golden reflections.

Bouquet: Citrus and white orchard fruit with notes of yeast.

Taste: Fresh and lively white orchard fruit, a savory mid-palate, volcanic minerality, and a delicate bitter-almond on the persistent finish.

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

Alcohol: 13%.

Food Pairing

Enjoy as you would any high-quality sparkling. Serve as an aperitif or pair with sea foods, light meat dishes, and aged cheeses

Vineyard Notes

Soil: Volcanic Tufo

Training System: Espalier

Density: 4,500 vines/ha

Winemaking Notes

Harvest: Picked at the end of August.

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

Tirage: From April to June of the year following the harvest.

Aging: The wine ages on the lees for 24 months (average).



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.