



VINITY

WINE COMPANY

Marco Carpineti

Nzù Bellone

Appellation: Belone Lazio IGT

Style: White, dry

Varietal: 100% Bellone.

Biodynamic Agriculture

NZÙ in the local dialect means “together.” It is made from the native, autochthonous varietal Bellone. As has been done since the time before ancient Rome, this wine is made using natural fermentation, native yeasts and aged in terracotta amphorae. NZÙ is a straight line which connects the certainty and vigor of the past with a sustainable *antico futuro*.

Tasting Notes

Color: Golden yellow.

Bouquet: Rich and full of earth, citrus herbs and white orchard fruit.

Taste: White orchard fruit, and a hint of nuts and herbs. A lush, full body, with good acidity, a grape-skin tannic quality, volcanic minerality, and a lightly bitter-almond finish..

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

Food Pairing

Pair with hearty sea foods, light meat dishes, aged cheeses. A contemplative wine.

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 spontaneous fermentation in terracotta amphorae. Because this is a natural process the period varies.

Agging: The wine ages in 450 and 700 liter terracotta amphorae. The wine itself determines when it has aged long enough.



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.