



VINITY

WINE COMPANY

Marco Carpineti Nzù Nero Buono

Appellation: Nero Buono Lazio IGT

Style: Red, dry

Varietal: 100% Nero Buono.

Biodynamic Agriculture

NZÙ in the local dialect means “together.” It is made from the native, autochthonous varietal Nero Buono. 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: Deep ruby red.

Bouquet: Aromas of red fruit and spices.

Taste: Dry red-fruit flavor, with firm, dry tannins, and a lively volcanic minerality, and a delicious bitter bite on the finish.

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

Soil: Volcanic Tufo

Training System: Espalier

Density: 4,500 vines/ha

Winemaking Notes

Harvest: The end of September.

Vinification: Maceration and 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.