



VINITY  
WINE COMPANY

## Marco Carpineti Tufaliccio

**Appellation:** Rosso Lazio IGT

**Style:** Red, dry

**Blend:** Montepulciano and Cesanese.

***Biodynamic Agriculture***

Red wine, from Montepulciano and Cesanese grapes, named after the area of origin of the grapes, characterized by a soil composed of large volcanic blocks or tuffs.

### **Tasting Notes**

**Color:** Deep red.

**Bouquet:** Fruit-filled, red and black berries with some herb and spice notes.

**Taste:** Pleasant, full of fruit and hints of violets, medium body, soft, fresh and round. Good acidity, medium-low tannins and a nice, volcanic minerality.

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

### **Food Pairing**

Ideal with tomato sauces and spicy foods. Try it with Bucatini all'Amatriciana.

### **Vineyard Notes**

**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 10 days in temperature controlled steel vats.

**Ageing:** 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.*