



VINITY
WINE COMPANY

Marco Carpineti Collesanti

Appellation: Cori DOC

Style: White, dry

Varietals: 100% Bellone

Biodynamic Agriculture

Collesanti wine of Marco Carpineti line is from Collesanti cru, one of the seven hills of Capolemole estate.

Tasting Notes

Color: Bright straw yellow with golden reflections.

Bouquet: Tropical fruit, golden apple, yellow flowers and delicate notes of sweet spices.

Taste: Enveloping, fresh and savory, supported by good minerality, it is a wine of great elegance and complexity.

Alcohol: 14%

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

Pairing

Sea food, salty dishes, salads with sardines, pizzas with white or garlic sauce, sharp cheeses, dishes with fresh tomatoes, luncheons and light dinners, patio entertaining.

Vineyard Notes

Vineyard: Collesanti cru, one of the seven hills of Capolemole estate

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 fermentation at a controlled temperature.

Aging: 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.