



VINITY
WINE COMPANY

Marco Carpineti

Apolide Rosso

Overview

- Virtually unknown and impossible to find outside of its region, Apolide and Nero Buono represents a veritable living piece of Lazio's ancient viticultural heritage and excellence. Nero Buono is an ancient indigenous grape native to the volcanic hills of Cori south of Rome. Here, Carpineti harvests it organically in the estate's Ninfa vineyard, a tranquil terrace on the slopes of the Lepini Mountains, facing Cape Circeo on the Tyrrhenian Sea. Ninfa is open to the winds and a considerable temperature shift. It is along the peaceful Route Francigena, an ancient pilgrimage road that begins Canterbury in England, passes through France and Switzerland, to Roma and on to Puglia. True to the meaning of Apolide – stateless – this red wine goes beyond its origins – cosmopolitan, complex and intriguing at the taste.

Appellation: Lazio IGT

Type: Red, dry

Varietal: 100% Nero Buono di Cori



Winemaking and Vineyard Notes

Elevation: 250-350 meters (820-1,150 feet) a.s.l.

Exposure: Southwest.

Training System: Espalier.

Soil: Volcanic Tufo

Density: 4,500 vines/ha

Harvest: October.

Vinification: Maceration for approximately 15 days in controlled temperature.

Aging: 24 months in barriques.

Tasting Notes

Color: Intense garnet red.

Bouquet: Aromas of red fruit, smoke and spices.

Palate: Core of dark fruit intensity—black cherry, ripe blackberry, and plum—showing immediate richness without feeling jammy. The fruit is ripe and concentrated, but still framed by freshness. Mid-palate complexity brings in black pepper, licorice, dried herbs, and a faint balsamic note, reflecting both the grape's character and the Mediterranean growing conditions. There's also a subtle smoky-earthly tone that adds depth without heaviness.

Food Pairing

Grilled & roasted meats, hearty pasta dishes, aged Pecorino Romano, Parmigiano Reggiano (24–36 months), cured meats like soppressata, coppa, prosciutto.

An hour south of Rome, in the volcanic hills around Cori, **Marco Carpineti** farms one of Lazio's quiet strongholds of native grapes. He converted the estate to certified organic in 1994 — an unusual move in the region at the time — and built it around varieties few outside the province grow: Nero Buono for reds, Bellone and the Greco family for whites. The wines are made with minimal intervention, including work in amphora, and read as savory and mineral rather than sunny. Carpineti's case is that Lazio's forgotten grapes deserve serious attention.