



VINITY
WINE COMPANY

Marco Carpineti Capolemole Bianco

Overview

- Capolemole Bianco is one of the most important benchmark whites from Lazio: a reference expression of the indigenous grape Bellone, grown in the volcanic hills around Cori in the Lepini Mountains and cited in texts by Pliny the Elder dating back over 2,000 years. Made entirely from the rare, indigenous grape Bellone, an ancient local variety known for its naturally thick-skinned berries and ability to retain freshness in warm climates. Harvested and farmed organically at Marco Carpineti, the fleshy grape yields a gentle, perfumed aromatic that is refined yet rustic. The vineyards sit on volcanic, mineral-rich soils influenced by sea breezes from the Tyrrhenian coast, giving Capolemole Bianco its signature balance of ripeness and salinity.

Appellation: Bianco Lazio IGT

Type: White, dry

Varietal: 100% Bellone

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: Picked at the end of September.

Vinification: Soft pressing of whole berries and fermentation at a controlled temperature.

Aging: Aged in stainless steel before bottling.

Tasting Notes

Color: Bright, light yellow.

Bouquet: Expressive citrus and melon notes, along with hints of tropical fruit.

Palate: Opens with a bright, citrus-led entry—lemon, grapefruit, and orange peel—followed quickly by riper orchard fruit notes of white peach, pear, and apricot. The fruit feels generous but never heavy, staying lifted by a steady line of acidity. a structured, textural white wine—juicy and generous in fruit, but always grounded by acidity and volcanic minerality.

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

Food Pairing

Pair with seafood and shellfish, salty dishes, like tacos or dishes made with sardines, sharp cheeses, dishes with fresh tomatoes and any light fare.



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.