



VINITY
WINE COMPANY

Marco Carpineti Capolemole Rosso

Overview

- Cori sits an hour south of Rome, in the volcanic foothills of the Lepini Mountains — old wine country that most of the world forgot. Marco Carpineti went organic here in 1994, back when that was a strange thing to do in Lazio, and built the estate around grapes almost nobody outside the province grows. Capolemole Rosso is satisfying blend of indigenous Nero Buono di Cori, Cesanese and Montepulciano. Expect dark fruit with an edge to it: black cherry and plum, dried herbs, iron and crushed stone underneath, tannin that's firm without being severe. It's a wine with structure and a savory streak, built for the table — roast lamb, grilled meat over coals, pecorino with some age on it.

Appellation: Rosso Lazio IGT

Type: Red, dry

Varietal: Nero Buono di Cori, Cesanese, Montepulciano

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 between the end of September and early October.

Vinification: Maceration for about 15 days at a controlled temperature.

Aging: The wine ages in botti and barrique for 12 months before bottling.

Tasting Notes

Color: Deep, dark red.

Bouquet: Rich notes of ripe, dark fruit, bramble, and a hint of vanilla.

Palate: Full and elegant with deep and powerful dark fruit, hints of herbs, spice and chocolate with a soft tannic grip.

Food Pairing

Red and white meats — roasts, braises, game birds; also mushroom dishes and aged mountain cheeses.



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.