



VINITY
WINE COMPANY

Marco Carpineti Kius Brut Millesimato

Overview

- An hour south of Rome, in the volcanic hills above Cori, Marco Carpineti farms organically and works with grapes the rest of Italy forgot — and then, instead of doing the sensible thing and bottling them still, he puts them through the full méthode: second fermentation in bottle, years on the lees, hand-riddled, disgorged when it's ready and not before. Millesimato means it's all one vintage, no reserve wine hiding the seams. What you get is a sparkling wine with a savory backbone rather than a sweet one — green apple and citrus peel up front, then bread crust, toasted almond, and chalk, with a fine persistent bead and a bone-dry finish.

Appellation: Bianco Spumante Lazio IGT

Style: White, sparkling – Metodo Tradizionale (traditional method)

Varietal: 100% Bellone.

Winemaking and Vineyard Notes

Soil: Volcanic Tufo with limestone

Training System: Espalier

Density: 4,500 vines/ha

Harvest: Hand harvested at the end of August.

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

Tirage: From April to June of the year following the harvest.

Aging: The wine ages on the lees for 24 months (average).

Tasting Notes

Color: Light yellow color with golden reflections.

Bouquet: Citrus and white orchard fruit with notes of yeast.

Palate: Fresh and lively white orchard fruit, a savory mid-palate, volcanic minerality, and a delicate bitter-almond on the persistent finish.

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

Alcohol: 13%.

Food Pairing

Enjoy as you would any high-quality sparkling. Serve as an aperitivo or pair with seafood, light meat dishes, and aged 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.