



VINITY
WINE COMPANY

Marco Carpineti

Nzù Bellone

Overview

- Nzù in the local dialect means “together.” It is made from the native, autochthonous varietal Bellone, whole-cluster pressed and returned to buried terracotta on the volcanic slopes above Cori — the vessel this grape was vinified in for most of its history. Organic farming since 1994, native yeasts, no temperature intervention; the amphora's porosity does the work that lees stirring and barrel contact do elsewhere, building texture through slow micro-oxygenation rather than reduction or oak. Straw-gold moving toward amber. The aromatics run savory rather than primary: yellow apple and dried pear giving way to chamomile, orange peel, crushed shell, and a faint waxy note. On the palate it is dry and phenolically framed, with moderate acidity and a tactile grip that carries a saline, extended finish.

Appellation: Bianco Lazio IGT

Type: White, dry

Varietal: 100% Bellone

Winemaking and Vineyard Notes

Soil: Volcanic Tufo

Training System: Espalier

Density: 4,500 vines/ha

Harvest: Picked at the end of September.

Vinification: Soft pressing of whole berries and spontaneous fermentation in terracotta amphorae. Because this is a natural process the period varies.

Aging: The wine ages in 450 and 700 liter terracotta amphorae. The wine itself determines when it has aged long enough.

Tasting Notes

Color: Golden yellow.

Bouquet: Rich and full of earth, citrus herbs and white orchard fruit.

Palate: White orchard fruit, and a hint of nuts and herbs. A lush, full body, with good acidity, a grape-skin tannic quality, volcanic minerality, and a lightly bitter-almond finish.

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

Food Pairing

Grilled fish, roast chicken and pork, artichokes, aged pecorino; flexible enough for dishes that would otherwise take a light red.



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.