



Azienda Agricola Biologica Marco Carpineti

the organic estate in 2008

The estate has belonged to the same family for many generations. The heir to the property, Marco Carpineti, has been the driving force of the total transformation of the estate. From 1986 he dedicated himself to changing the production philosophy, which was based on traditional methods, but he also set important new standards of quality control. He increased the quality of production and sought new markets for the wines. The most important change has undoubtedly been the adoption, in 1994, of the methods of Organic Agriculture. After an intense three-year period of total conversion, in 1997 the estate was recognized with the acknowledgment code IT ASS 2368 by the Italian Control Agency "Suolo e Salute". Every activity in the estate has been carried out in compliance with the more restrictive Community rules in the organic field for over fourteen years. Our organic methods are more rigorous than the industry norms; in fact, as far as it concerns either viticulture or the care of the plants and their environment, we do not use herbicides, chemicals or synthesized products of any kind. We control wild grasses with regular mowing and a gentle working of the land.

The estate is currently composed of about 52,5 hectares of land, of which about 41 are cultivated in vineyards and 11,5 in olive groves. It is situated at an altitude between 200 and 450 meters a. s. l. in the districts of CAPO LE MOLE, CASALE, PEZZE DI NINFA and SAN PIETRO in the area of Cori, an ancient Latium hill town located south of Rome. Its history goes back to the 4th century B.C. The area, situated on the slopes of the Lepini Mountains with a south south-west exposure, has a fresh summer and mild winter climate, absolutely perfect for the cultivation of the vine and the olive. The skeletal soil, volcanic in origin, is made up of limestone on the higher plateaus, and mainly of volcanic rock tuff in the lower slopes, from which we derive the name of one of the hills, "Tufaliccio". The vineyards of Capo Le Mole spread out along the hills of Collesanti, Colle Paolino, Vignale della Selva, the aforementioned Tufaliccio, Costa Filippini and Casa Vecchia. At Pezze di Ninfa there is a single plot of land, stretched on the side of the hill, which has a steep slope and is rich in limestone. Presently it is being restructured. At San Pietro the vineyards stretch on lands which are volcanic in origin and have a slight slope.

The white vines traditionally cultivated are Bellone, Arciprete (a clonal variety of Bellone), Malvasia, Trebbiano and two varieties of Greco grapes, called locally Moro and Giallo, which have almost disappeared in this area. The red vines are Nero Buono di Cori, Montepulciano, Cesanese and Sangiovese. The age of the individual vines is as follows: 30% is over 25 years of age; 50% is approximately 10 years of age and the rest is on average 5 years of age. The density of stocks varies from 1300 for the older vineyards to 5000 for the most recent ones.

Our newly completed Winery is well suited to the ongoing expansion of production. It disposes now of the required space for the development, storage, resting and maturing of wines as well as an ideal area to receive guests for wine tasting. The introduction of the latest technologies in the production cycle and the purchase of new French oak barrels are already producing significant results.

The 9 hectares olive groves located in the district of Capo le Mole and the 2,5 hectares in district of Casale are composed of age-old trees of the Itrana variety. From these olive trees we produce, through cold extraction, Organic Extra Virgin Olive Oil certified as Organic. In order to obtain products that meet market requirements, and out of respect for the environment, we seek the advice of specialists in our field, winemakers, agriculturalists and marketing experts so that we may develop our processes and products to customer requirements.

By appointment we'll be glad to put an expert at your disposal so as to show you the estate and make you taste our products.

Marco Carpineti

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