



# CARPENÈ MALVOLTÌ

Carpenè Malvolti is one of the most ancient and prestigious houses noted for helping to form the great Italian wine making tradition. It was founded in 1868 by Antonio Carpenè, a forerunner in the application of biology (a then newly-acquired knowledge) to the art of wine making. Antonio, in contact with the great scientists of the century, Pasteur and Koch, published practical and theoretical tracts on the subject of wine making, which for many years were considered classical texts on the subject. In 1873, at Conegliano, he established the first Oenology school in Italy dedicated to the study of grape growing and wine making. Today's custodian of the family traditions and expertise is the great-grandson of the founder, Etile Carpenè Jr.

At the forefront of innovation, technique and style, Carpenè Malvolti Prosecco di Conegliano DOC has been the standard bearer of the forward thinking wine approach so emblematic of Italy's most modern wine producing region. The superior quality of the Prosecco grape, and that of Carpenè Malvolti Prosecco DOC, comes from hillside vineyards of typical red flaky soil, limestone marl and grey-green chalk. Located about an hour's drive from Venice, these slopes are often very steep and so the care of the entire production process of the vineyard, including harvesting, is accomplished by hand. This guarantees the utmost quality of the raw material. Thirteen decades of tradition, effort and commitment have guaranteed the highest level of quality. Carpenè Malvolti was the first, in Italy and in the world, to perfect and promote the production of "method charmat", or sparkling wine, in large vats.

## **BRANDY**

REGION: Veneto

WINEMAKER: Antonio Spinazzè

COLOR: Warm and intense

BOUQUET: Displays refined and ethereal perfumes that evolve into fruity scents, with hints of honey and vanilla

TASTE: Very well-balanced; rounded and mellow

AGEING: Minimum ageing period 7 years in small Slavonian and Limousin oak barrels

FOOD PAIRING: As an after dinner "digestivo" – to help digest the meal

SERVING TEMP: 68° F (20° C)

In pot-bellied glasses with short stems, held in the hollow of the hand to impart warmth to the distillate



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