



# CARPENÈ MALVOLTI

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. In contact with the great scientists of the century, Pasteur and Koch, Antonio Carpenè published practical and theoretical tracts on the subject of wine making and for many years which 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. His work was carried on by his son Etile, succeeded by Antonio Jr. 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, are 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. Small wonder that the school of vitiviniculture in Conegliano, one of the most important institutions in Italy and is soon to be ranked a university, was established by founder and scientist Antonio Carpenè. Carpenè Malvolti was first, in Italy and in the world, to perfect and promote the production of "method charmat", or sparkling wine, in large vats.

## PROSECCO DI CONEGLIANO

REGION: Veneto

WINEMAKER: Antonio Spinazzè

GRAPE TYPE: 100% Prosecco di Conegliano (D.O.C.)

COLOR: A bright, brilliant, straw yellow

BOUQUET: Fine, of bread crusts and delicate pear fruit

TASTE: Dry, delicate pear fruit with a full, pleasant finish.

Fresh and appealing

RECOMMENDED DISHES: Excellent as an aperitif and excellent with fish and throughout the meal

SERVE: Chilled; 44° F - 46° F (6° C - 8° C)



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