



PUXINUM by Carpenè Malvolti

Return to the Future: a new Premium Wine

PUXINUM is the new top level Conegliano Valdobbiadene Prosecco Superiore DOCG produced by Carpenè Malvolti, the first cantina to make Prosecco as a sparkling wine and to bottle it with a branded label as far back as 1924.

Founded by Antonio Carpenè in 1868, the Carpenè Malvolti company has always been a pioneer in Prosecco making. Now, as befits a historic producer, the company is introducing a new wine with its name inspired by the ancient "Vino Pùcinum" described by the Roman writer Pliny the Elder in his "Naturalis Historia" in the 1st century AD.

The extreme scrupulousness of grape selection and the meticulous attention given to all the production phases of this wine make PVXINVM a very exclusive sparkling wine. Only 5,000 numbered bottles are produced, each with a silver

What is PUXINUM?

- New premium quality DOCG Prosecco Superiore.
- Made by historic Carpenè Malvolti company.
- Name inspired by a wine of the ancient Romans.
- Only 5,000 bottles produced per year.

label with its name etched in a Roman stonemason's style, giving the product dignity and elegance and enhancing its historic associations.

PUXINUM is made of the Glera grape (100%) coming from specific vineyard parcels with vines that have an age of more than 40-50 years old situated on hillside slopes in the Conegliano Valdobbiadene DOCG area. These ancient vines produce limited quantities of grapes of the finest quality, giving excellent aromas and primary perfumes.

