



POGGIO
LE VOLPI



www.poggiolevolpi.com

~ ROMA DOC ~

ROMA
DENOMINAZIONE DI ORIGINE CONTROLLATA
MALVASIA PUNTINATA
BIANCO

ORIGIN OF THE VINEYARDS

Area of the Roma Doc.

GRAPE VARIETY

Malvasia Puntinata.

YIELD PER HECTARE

About 80 quintals.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Volcanic red earth and tuff, located on hilly areas.

WINEMAKING AND MATURATION

Hand harvest of the grape, rasping, soft pressing, fermentation in 40 hl steel vat at controlled temperature, and maturation on the yeasts in steel tanks.

SENSORY ANALYSIS

Bright pale yellow. Opening with sensation of tropical fruits, then hazelnut, orange flower, aromatic herbs and salty minerality. Smooth in the mouth, fruity and floral, tasty and very fresh with a very long persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

6 / 8 ° C.

FOOD MATCHES

Sea food starter, risotti, different preparations with fish, poultry, fresh cheeses, oriental food in general or with Spaghetti alla Carbonara.