



POGGIO
LE VOLPI



www.poggiolevolpi.com

~ ROMA DOC ~

ROMA
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO

ORIGIN OF THE VINEYARDS

Area of the Doc Roma.

GRAPE VARIETY

Montepulciano, Syrah and Cesanese.

YIELD PER HECTARE

About 90 quintals.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Volcanic soils rich in minerals and organic substances.

WINEMAKING AND MATURATION

Hand harvest, long fermentation of the grapes, racking off, soft pressing and maturation in barrique and tonneau of different origin.

SENSORY ANALYSIS

Deep bright ruby red. Intense on the nose with sensations of ripe red fruits, cherries in alcohol, red flower, everything enclosed in a very pleasant balsamic note. Very smooth in the mouth, pleasantly tannic, well balanced, elegant and very long in persistence.

ALCOHOL

14%.

SERVING TEMPERATURE

16 / 18 ° C.

FOOD MATCHES

Ham, first courses of pasta with ragù, risotto with salsiccia, lamb and pork, medium aged cheeses, or with coda alla vaccinara.

AWARDS

- 2016 › 98 points Luca Maroni and 1st Best Italian Red Wine
 - › Gold Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini
- 2017 › 98 points Luca Maroni
 - › Gold Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini
- 2018 › 98 points Luca Maroni
 - › Gold Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini