



IN ME



# IN ME

## THE WINE YOU FEEL INSIDE

“In Me” is a new brand from Poggio Le Volpi with a focus on grapes and wines of the region Apulia,  
and more precisely on **Negroamaro** and **Primitivo**.

“In Me” was created to express the winemaker’s personal interpretation, the sentiment regarding the aforementioned  
grapes as a traditional grapes but in a more modern way.

We have the **Negromaro Zinfandel**, an **Appassimento from Primitivo** and a **Rosso da Uve Leggermente Appassite**,  
that is a blend of different grapes growing in the region.

The new wine is the **Primitivo Susumaniello**, made to offer something different for fitting needs of many consumers.

“In Me” is therefore a project aimed at the internationalization of tradition”.

LA PUGLIA IN ME  
LE STORIE. I PROFUMI.  
LA TERRA E IL MARE.





First courses of pasta with sausage sauce, steaks, grilled meat and medium aged cheeses.





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## PRIMITIVO APPASSIMENTO

PUGLIA

IGP

ROSSO

### ORIGIN OF THE VINEYARDS

Apulia.

### GRAPE VARIETY

100% Primitivo.

### VINE TRAINING SYSTEM

Apulian sapling and spurred cordon.

### SOIL

Red land rich in organic substances, north-south exposure.

### WINEMAKING AND MATURATION

Harvest and soft pressing of the grapes, long fermentation with maceration at controlled temperature. At the end of the fermentation rests on the skins, then in steel tanks and a small percentage in different kind of wood.

### SENSORY ANALYSIS

Intense and bright deep ruby red. Very intense on the nose, balsamic, with sensations of wild berries and black cherry, red currant and blue flower, sweet spices, on a bottom of graphite and underbrush. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

### ALCOHOL

14,5%.

### SERVING TEMPERATURE

16/18° C.

### FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, buffalo stews and game in general, and medium aged cheeses.



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**OTTENUTO DA UVE LEGGERMENTE  
APPASSITE**

**PUGLIA  
IGP  
ROSSO**

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**ORIGIN OF THE VINEYARDS**  
Apulia.

**GRAPE VARIETY**  
Lambrusco, Sangiovese, Primitivo, Montepulciano.

**VINE TRAINING SYSTEM**  
Traditional Apulian bush vines and spurred cordon.

**SOIL**  
Red land rich in organic substances.

**WINEMAKING AND MATURATION**  
Delay of the harvest. Fermentation and maceration on the skins at controlled temperature, aging in steel. It can undergo a passage in wood.

**SENSORY ANALYSIS**  
Intense deep ruby red. Wild berries on the nose, red flower, aromatic herbs, humus and eucalyptus. Very fruity in the mouth, well-balanced, mouth-filling with a great persistence.

**ALCOHOL**  
14,5%.

**SERVING TEMPERATURE**  
16/18° C.

**FOOD MATCHES**  
First courses with meat sauce, polenta, grilled meat, buffalo stews, medium and aged cheeses.



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