

INME



INME 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 traditionals 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. E STORIE. I PROFUMI. LA TERRA E IL MARE. LE STORIE. I PROFUMI. LA TERRA E IL MARE. LE STORIE. I PROFUMI. LA TERRA E IL MARE. LE STORIE. I PR



2022



2021



2020







2019









NEGROAMARO ZINFANDEL

PUGLIA IGP

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Negroamaro and Zinfandel.

VINE TRAINING SYSTEM

Spurred cordon and Guyot.

C ---

Red soil rich in iron and limestone.

Winemaking and Maturation

Separate vinification of the singles varieties, rasping, fermentation on the skins, racking off and short maturation in steel tanks. May have a short maturation in wood.

SENSORY ANALYSIS

Bright ruby red. On the nose is balsamic, with sensations of black berry, blueberry and raspberry, then a spicy and vegetable breath. In the mouth is very intense, fruity and spicy, smooth and very elegant with a very long persistence.

ALCOHOL

15%.

FOOD MATCHES

Italian lasagna, steak, bbq, stews, pork and medium aged cheeses.







PRIMITIVO SUSUMANIELLO

PUGLIA IGP

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo and Susumaniello in the expected percentages.

VINE TRAINING SYSTEM

Spurred cordon espalier.

Flat areas rich in red earth and limestone affected by the sea winds.

WINEMAKING AND MATURATION

Separate vinification of the singles varieties, rasping, fermentation on the skins, racking off and short maturation in steel tanks. May have a short period in wood.

SENSORY ANALYSIS Deep red with purple shades. Red fruits and vegetable sensations on the nose, then eucalyptus and black pepper. The sip is very smooth and fruity, pleasantly tannic and persistent.

ALCOHOL

14,5%.

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



2020









PRIMITIVO APPASSIMENTO

PUGLIA IGP

ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

100% Primitivo.

VINE TRAINING SYSTEM

Apulian sapling and spurred cordon.

Son

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.

C----

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.

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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

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.

LE STORIE. I PROFUMI. LA TERRA E IL MARE. LE STORIE. I PROFUMI. LA TERRA E IL MARE. LE STORIE. I PROFUMI. LA TERRA E IL MARE. LE STORIE. I PROFUM



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