

LE VOLPI



ROMA
DOC





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The wines of the Eternal City

The wines called Roma were of very large consumption in the ancient times, and their export was so prolific that the town of Ostia became a wine emporium. Later, with the crisis of the Roman Empire and due to wars, administrative instability and heavy taxes, vine was eradicated; only later the Emperor Theodosius get the viticulture back to be a fundamental part of commerce, and source of strong profits. Moreover, "Rome" was the adjective that indicated the origin and the quality of a kind of wine: today "Roma" is a DOC that classifies wines produced in a delimited area.

The most recent of Lazio's denominations, includes one of the most important historical territories, from ancient wine traditions and from the mineral strength of the earth shaped by the Latium Volcano.

Our Roma Doc are an expressive focus of all this; wines from bright and deep color, with dark and mineral olfactory sensations, and from the aromatic strength of the varieties composing the blend.

LE VOLPI





ROMA DOC ROSÉ



ORIGIN OF THE VINEYARDS

Area of the Doc Roma.

GRAPE VARIETY

Montepulciano, Cabernet Franc and Merlot in the percentages established by the Roma Doc disciplinary.

VINE TRAINING SYSTEM

Spurred cordon espalier and guyot.

SOIL

Lands of volcanic origin, with presence of clay, sand and pozzolana.

WINEMAKING AND MATURATION

Obtained through the bleeding practice, where a portion of must is removed after a short period of cold contact with the red skins; from this derives the "pink" color. The vinification takes place at a controlled temperature, 12/14° C in the absence of skins. It refines in steel on the lees.

SENSORY ANALYSIS

Bright pale cherry pink. Very delicate and elegant on the nose with sensation of fresh red fruits, then floral and mediterranean with hints of pink rose and aromatic herbs, everything gently laid on a mineral frame. In the mouth is fruity, tasty, fresh, well balanced and very longue in persistence.

ALCOHOL

12,50%.

FOOD MATCHES

Tuna and salmon tartare, baked salmon filet with potatoes and asparagus, spaghetti pasta with cherry tomato and basil, risotto with scampi, lobster and salads in general.

VINTAGE FINE WINES
★ ★ ★

2020



ROMA DOC ROSSO

ORIGIN OF THE VINEYARDS

Area of the Doc Roma.

GRAPE VARIETY

Montepulciano, Cabernet Franc and Merlot in the percentages established by the Roma Doc disciplinary.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Lands of volcanic origin with pozzolana and sands located on hilly areas affected by the influence of the sea winds.

WINEMAKING AND MATURATION

Maceration and fermentation of the grapes at controlled temperature until the end of the same, then racking and soft pressing of the marcs. Aging partly in steel and partly in wood of various origins and capacities.

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

13,50% - 14%.

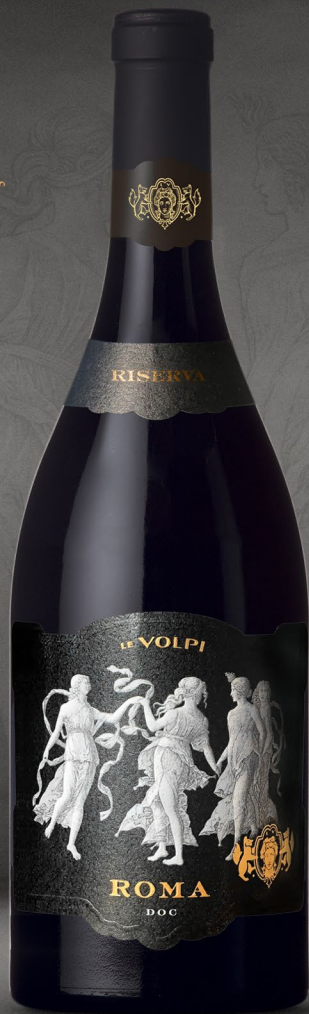
FOOD MATCHES

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

VINTAGE FINE WINES



2019



ROMA DOC

RISERVA ROSSO

ORIGIN OF THE VINEYARDS

Area of the Doc Roma.

GRAPE VARIETY

Montepulciano, Cabernet Franc and Merlot in the percentages established by the Roma Doc disciplinary.

VINE TRAINING SYSTEM

Spurred cordon espalier and guyot.

SOIL

Lands of volcanic origin with pozzolana and sands located on hilly areas affected by the influence of the sea winds.

WINEMAKING AND MATURATION

Maceration and fermentation at controlled temperature until the end of the same, then racking and soft pressing of the marcs. Aging in barrique of different origins for about 1 year before bottling.

SENSORY ANALYSIS

Dark ruby red and bright, of great substance. Very intense and complex on the nose with sensations of ripe red and black fruits like cherries in alcohol, plum, wild berries, then spicy notes as cardamom, china, nutmeg and black pepper, followed by blue flowers and underbrush, and a very pleasant balsamic note in the end. Smooth in the mouth, pleasantly tannic, great in the aromatic progression, well balanced, elegant and very long in persistence.

ALCOHOL

14%.

FOOD MATCHES

Pappardelle pasta with game ragout, BBQ, wild boar and deer stew, medium aged cheese, or with Bucatini all'Amatriciana and Coda alla Vaccinara.

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POGGIO
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