



TATOR

SAPORE DI VINO. TRA STORIA E MITOLOGIA.
VERA UNICITÀ NEL SOLCO DELLA TRADIZIONE PUGLIESE

TATOR



HISTORY OF GODS AND FARMERS

Tator was a Messapian god with dark origins, the only one divinity adored in ancient times by the habitants of Messapia, the middle land, the current Salento peninsula. The wines that testify to this brand are robust and deep, complex and with a strong territorial expression.

Tator is a **Poggio Le Volpi** project developed in Apulia instead of Lazio on the most representative grape of the region, the **Primitivo**. The property has always been in love with Apulia and its indigenous grapes, so immediately after acquiring a company with vineyards, Poggio Le Volpi offered the market with a pure Primitivo, the Tator. The wine had a great international success, establishing itself in various European markets and becoming an integral part of the production of Poggio Le Volpi; so it was decided to produce another wine, the **Tator Private Collection**, always from Primitivo grapes but with an alcohol content of 17.50%, which gives an idea of the potential of the grapes and of the growing territory. As last added there is now Tator **Cabernet Sauvignon**, the international version of a traditional Apulian brand.

ITALIA



SAPORE DI VINO.
TRA STORIA E MITOLOGIA.
VERA UNICITÀ NEL SOLCO DELLA
TRADIZIONE PUGLIESE

VINTAGE FINE WINES



2022



2021



2020



2019



TATOR

PRIMITIVO

PUGLIA

IGP

ORIGIN OF THE VINEYARDS

Different area of the region of Apulia.

GRAPE VARIETY

Primitivo for at least 85% and other varieties allowed.

VINE TRAINING SYSTEM

Traditional Apulian bush vines.

SOIL

Lowland rich in red earth and iron on a calcareous bottom, affected by the influence of the sea winds.

WINEMAKING AND MATURATION

Soft processing of the grapes, maceration and fermentation at controlled temperature, resting on the skins at the end of the fermentation and aging in steel. It can undergo a passage in wood.

SENSORY ANALYSIS

Intense and deep ruby red, smells of wild berries and plum jam, red currant flower, dry violet, spices, on a bottom of graphite and cocoa powder. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

ALCOHOL

14,50%.

FOOD MATCHES

First courses of pasta with boar or hare sauce, stews, roasted lamb and medium aged cheeses.

VINTAGE FINE WINES



2022



2020



2019



TATOR

COLLEZIONE PRIVATA

PRIMITIVO

PUGLIA

IGP

ORIGIN OF THE VINEYARDS

Different area of the region of Apulia.

GRAPE VARIETY

Primitivo for at least 85% and other varieties allowed.

VINE TRAINING SYSTEM

Mainly apulian bush vines and Guyot.

SOIL

Lowland composed of red earth and limestone, rich in organic substances and strongly influenced by winds coming from the sea.

WINEMAKING AND MATURATION

Soft processing of the grapes, maceration and fermentation at controlled temperature, resting on the skins at the end of the fermentation and aging in steel. It can undergo a passage in wood.

SENSORY ANALYSIS

Intense and very bright ruby red, very consistent in the glass. Ethereal, intense, complex and very elegant on the nose with sensations of wild berries, black cherries, red currant flower, fresh violet, aromatic herbs like rosemary, licorice, spicy hints of black pepper, cloves and star anise, on a bottom of graphite and fern. Smooth, full bodied, powerful and elegant, well balanced despite the alcohol percentage and unbelievably persistent on fruity and spicy tones.

ALCOHOL

17,50%.

FOOD MATCHES

First courses of pasta with boar or hare sauce, stews, roasted lamb and medium aged cheeses.

VINTAGE FINE WINES



2021



TATOR

COLLEZIONE PRIVATA

CABERNET SAUVIGNON

LAZIO

IGP

ORIGIN OF THE VINEYARDS

Different area of the region of Lazio.

GRAPE VARIETY

Cabernet Sauvignon for at least 85% and other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Volcanic soils rich in minerals and organic substances, sandy, on hilly areas and strongly influenced by the winds coming from the sea.

WINEMAKING AND MATURATION

Soft processing of the grapes, maceration and fermentation at controlled temperature, resting on the skins until the end of the fermentation and aging in steel with a very small percentage aging in wood.

SENSORY ANALYSIS

Intense and deep ruby red, smells of wild berries, red currant flower with hints of spices and underbrush. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

ALCOHOL

14,50%.

FOOD MATCHES

First courses of pasta with boar or hare sauce, stews, roasted lamb and medium aged cheeses.

TATOR



POGGIO
LE VOLPI

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