



**POGGIO  
LE VOLPI**



[www.poggiolevolpi.com](http://www.poggiolevolpi.com)

~ **BACCAROSSA** ~

**LAZIO**  
**INDICAZIONE GEOGRAFICA PROTETTA**  
**ROSSO**

**ORIGIN OF THE VINEYARDS**

Different vineyards located in Lazio.

**GRAPE VARIETY**

Grapes allowed by IGP Lazio.

**VINE TRAINING SYSTEM**

Spurred cordon espalier.

**SOIL**

Volcanic, rich in sand and tuff, located on hilly areas.

**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. Follows an aging of about 1 year in wood of different capacities, origins and toasting.

**SENSORY ANALYSIS**

Deep and bright ruby red. Very intense on the nose of black ripe fruit, cherries in alcohol, mediterranean wood, cocoa powder, cloves, iron, graphite, framed in a balsamic sensation. Very smooth and elegant in the mouth, with ripe tannins, well – balanced, great in the aromatic progression, mouthfilling and very long in persistence.

**ALCOHOL**

13,50%.

**SERVING TEMPERATURE**

16/18° C.

**FOOD MATCHES**

First courses of pasta with boar or hare sauce, stews, roasted lamb and medium aged cheeses or on Bucatini all'Amatriciana and Coda alla Vaccinara.

**AWARDS**

- 2020 › 3 Bicchieri Gambero Rosso
  - › Gold Medal Berliner Wine Trophy
  - › Gold Medal Asia Wine Trophy
  - › Silver Medal Mundus Vini
  - › 99 points Luca Maroni
- 2019 › Gold Medal Mundus Vini
  - › 99 points Luca Maroni
- 2018 › Silver Medal Mundus Vini
  - › 98 points Luca Maroni
- 2017 › Silver Medal Mundus Vini
  - › 4 Stars Vini Buoni d'Italia
  - › 98 points Luca Maroni
  - › The Wine Hunter Awards Gold
- 2016 › 98 points Luca Maroni
  - › Gold Medal Berliner Wine Trophy
  - › 4 Stars Golden Star Vini Buoni d'Italia
- 2015 › 99 points Luca Maroni