



**POGGIO
LE VOLPI**



www.poggiolevolpi.com

~ DONNALUCE ~

LAZIO

INDICAZIONE GEOGRAFICA PROTETTA

BIANCO

ORIGIN OF THE VINEYARDS

Our vineyards in the Lazio region.

GRAPE VARIETY

Grapes allowed by IGP Lazio.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Lands of volcanic origin rich in microelements.

WINEMAKING AND MATURATION

Hand harvest of the grape, prolonged cryo-maceration, soft pressing and fermentation at very low temperature. Maturation on the yeasts in steel and different kind of barrels. Aging on its lees in steel tank for at least 3 months.

SENSORY ANALYSIS

Bright pale yellow. Intensely aromatic on the nose with sensations of gooseberry, apricot and peach, lychees, chinese mandarin, white flower, and a finish of honey and almond. Silky and persuasive in the mouth, fruity, fresh, dangerously drinkable and very long in persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Very versatile wine, great aperitif with finger food, shell fish, spaghetti with clams and bottarga, oriental dishes like tempura and sushi or thai salad, risotti, and fresh goat cheese.

AWARDS

- 2023 › 99 points Luca Maroni
- 2022 › 5 Grappoli Bibenda
 - › 99 points Luca Maroni
- 2021 › 5 Grappoli Bibenda
 - › Gold Medal Berliner Wine Trophy
 - › Gold Medal Mundus Vini
 - › 99 points Luca Maroni
- 2020 › 5 Grappoli Bibenda
 - › 99 points Luca Maroni
- 2019 › 5 Grappoli Bibenda
 - › Gold Medal Berliner Wine Trophy
 - › 99 points Luca Maroni
- 2018 › 5 Grappoli Bibenda
 - › Gold Medal Berliner Wine Trophy
 - › 4 Vines Vini d'Italia VITAE
 - › 98 points Luca Maroni
- 2017 › 5 Grappoli Bibenda
 - › 99 points Luca Maroni
 - › Silver Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini