



**POGGIO**  
**LE VOLPI**



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## ~ ROMA DOC ~

**ROMA**  
**DENOMINAZIONE DI ORIGINE CONTROLLATA**  
**ROSATO**

### **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%.

### **SERVING TEMPERATURE**

6/8° C.

### **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.

### **AWARDS**

2022 › 97 points Luca Maroni

2020 › 97 points Luca Maroni  
› Falstaff 91 points

2019 › Gold Medal Berliner Wine Trophy  
› 97 points Luca Maroni

2018 › 97 points Luca Maroni  
› Gold Medal Asia Wine Trophy