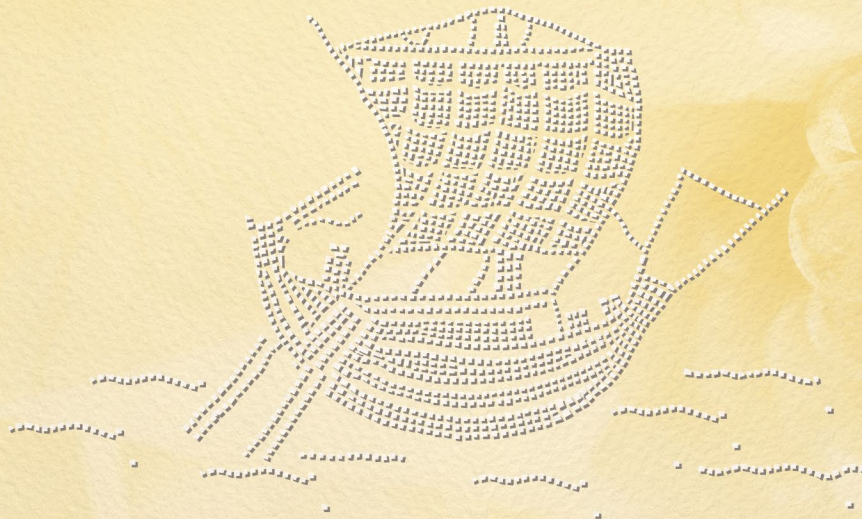


BARCACCIA

BIANCO



POGGIO LE VOLPI

BARCACCIA

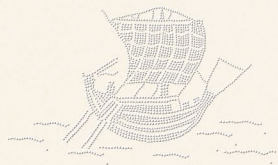
BIANCO

OLD LANDS, NEW WINES

The philosophy of Poggio le Volpi is to increase the value of the ampelographic richness of its territory, enhancing it with its wines. Barcaccia comes from vineyards cultivated with grapes like Malvasia, Bombino and other white varieties.

Bombino is one of the oldest one present in Italy, widely bred for the quality of its fruit, which has found a very favorable habitat in central Italy, giving excellent results in Lazio.

Barcaccia is a mineral and fresh wine, of great balance and versatility, made even richer and more complex by fermentation and aging in tonneaux on its own yeasts.



POGGIO le VOLPI



BARCACCIA

LAZIO
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO

GRAPE VARIETY

Various white berried grapes.

VINE TRAINING SYSTEM

Spurred cordon and Guyot.

SOIL

Mainly clay.

WINEMAKING AND MATURATION

Hand harvest of the grapes, light skin maceration followed by soft pressing and static decantation. Slow fermentation at controlled temperature and maturation in tonneaux on its own yeasts.

SENSORY ANALYSIS

Very bright pale yellow and consistent. Intense on the nose with sensations of tropical fruit, orange blossom, aromatic herbs and mineral hints framed in very elegant spicy notes. Smooth, elegant and salty in the mouth, fresh and very long in persistence.

ALCOHOL

13%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Very versatile wine, great aperitif with finger food, spaghetti alla Carbonara or Gricia, roasted chicken, cod filet, fresh and medium aged cheeses.

POGGIO LE VOLPI





POGGIO
LE VOLPI

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