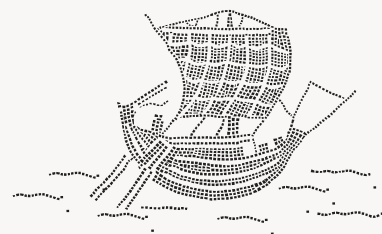




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# BARCACCIA

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**