



**POGGIO  
LE VOLPI**



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

≈ **TATOR** ≈  
**COLLEZIONE PRIVATA**  
**PRIMITIVO**

**PUGLIA**  
**INDICAZIONE GEOGRAFICA PROTETTA**

**ORIGIN OF THE VINEYARDS**

Different area of the region Apulia.

**GRAPE VARIETY**

Primitivo for at least 85% and other varieties allowed.

**VINE TRAINING SYSTEM**

Mainly apulian bush vines and Guyot.

**SOIL**

Lowland composed of red earth and limestone, rich in organic substances and strongly influenced by winds coming from the sea.

**WINEMAKING AND MATURATION**

Soft processing of the grapes, maceration and fermentation at controlled temperature, resting on the skins at the end of the fermentation and aging in steel. It can undergo a passage in wood.

**SENSORY ANALYSIS**

Intense and very bright ruby red, very consistent in the glass. Ethereal, intense, complex and very elegant on the nose with sensations of wild berries, black cherries, red currant flower, fresh violet, aromatic herbs like rosemary, licorice, spicy hints of black pepper, cloves and star anise, on a bottom of graphite and fern. Smooth, full bodied, powerful and elegant, well balanced despite the alcohol percentage and unbelievably persistent on fruity and spicy tones.

**ALCOHOL**

17,50%.

**SERVING TEMPERATURE**

16/18° C.

**FOOD MATCHES**

First courses of pasta with boar or hare sauce, stews, roasted lamb and medium aged cheeses.

**AWARDS**

- 2022 › Gold Medal Berliner Wine Trophy
  - › Gold Medal Mundus Vini
- 2020 › 98 points Luca Maroni
- 2019 › Gold Medal Asia Wine Trophy
  - › Gold Medal Mundus Vini
  - › 98 points Luca Maroni