



LE VOLPI



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ROMA DOC

RISERVA

ROSSO

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 pozzolana and sands located on hilly areas affected by the influence of the sea winds.

WINEMAKING AND MATURATION

Maceration and fermentation at controlled temperature until the end of the same, then racking and soft pressing of the marcs. Aging in barrique of different origins for about 1 year before bottling.

SENSORY ANALYSIS

Dark ruby red and bright, of great substance. Very intense and complex on the nose with sensations of ripe red and black fruits like cherries in alcohol, plum, wild berries, then spicy notes as cardamom, china, nutmeg and black pepper, followed by blue flowers and underbrush, and a very pleasant balsamic note in the end. Smooth in the mouth, pleasantly tannic, great in the aromatic progression, well balanced, elegant and very long in persistence.

ALCOHOL

14%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Pappardelle pasta with game ragout, BBQ, wild boar and deer stew, medium aged cheese, or with Bucatini all'Amatriciana and Coda alla Vaccinara.

AWARDS

2019 › 99 points Luca Maroni