



POGGIO
LE **VOLPI**



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~ ROMA DOC ~

ROMA
DENOMINAZIONE DI ORIGINE CONTROLLATA
BIANCO

ORIGIN OF THE VINEYARDS

Area of the Roma Doc.

GRAPE VARIETY

Malvasia Puntinata and Bombino in the percentages established by the Roma Doc disciplinary.

VINE TRAINING SYSTEM

Spurred cordon espalier and guyot.

SOIL

Red earths of volcanic origin rich in microelements and clay soils.

WINEMAKING AND MATURATION

The hand-picked grapes are processed separately and subjected to low-frequency destemming and soft pressing, followed by draining of the must with pneumatic presses and static decanting. Fermentation in steel tanks at controlled temperature, then maturation in steel on the lees before bottling.

SENSORY ANALYSIS

Bright pale yellow. On the nose releases intense floral and white pulp fruit aromas which then turn towards mineral sensations. In the mouth is smooth, and sapidity and freshness give great drinkability and pleasantness closing with a long persistence.

ALCOHOL

12.5% - 13%.

SERVING TEMPERATURE

6 / 8 ° C.

FOOD MATCHES

Sea food starter, risotti, different preparations with fish, poultry, fresh cheeses, oriental food in general or with Spaghetti alla Carbonara.

AWARDS

2022 › 97 points Luca Maroni

2021 › 97 points Luca Maroni

2020 › Tre Bicchieri Gambero Rosso

› Gold Medal Mundus Vini

› Gold Medal Berliner Wine Trophy

› Falstaff 90 points

2019 › Silver Medal Berliner Wine Trophy

› Gold Medal Mundus Vini

2017 › 97 points Luca Maroni