



POGGIO
LE VOLPI



www.poggiolevolpi.com

~ ROMA DOC ~

ROMA
DENOMINAZIONE DI ORIGINE CONTROLLATA
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.

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 of the grapes at controlled temperature until the end of the same, then racking and soft pressing of the marcs. Aging partly in steel and partly in wood of various origins and capacities.

SENSORY ANALYSIS

Deep bright ruby red. Intense on the nose with sensations of ripe red fruits, cherries in alcohol, red flower, everything enclosed in a very pleasant balsamic note. Very smooth in the mouth, pleasantly tannic, well balanced, elegant and very long in persistence.

ALCOHOL

13.5% - 14%.

SERVING TEMPERATURE

16 / 18 ° C.

FOOD MATCHES

Ham, first courses of pasta with ragù, risotto with salsiccia, lamb and pork, medium aged cheeses, or with coda alla vaccinara.

AWARDS

- 2021 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Mundus Vini
 - › 98 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini
 - › 98 points Luca Maroni
- 2019 › 98 points Luca Maroni
 - › Silver Medal Mundus Vini
 - › Falstaff 89 points
- 2018 › 98 points Luca Maroni
 - › Gold Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini
 - › Decanter Silver Medal
- 2017 › 98 points Luca Maroni
 - › Gold Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini