



**POGGIO
LE VOLPI**



www.poggiolevolpi.com

~ **BACCAROSSA** ~

LAZIO
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ORIGIN OF THE VINEYARDS

Different vineyards located in Lazio.

GRAPE VARIETY

Grapes allowed by IGP Lazio.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Volcanic, rich in sand and tuff, located on hilly areas.

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. Follows an aging of about 1 year in wood of different capacities, origins and toasting.

SENSORY ANALYSIS

Deep and bright ruby red. Very intense on the nose of black ripe fruit, cherries in alcohol, mediterranean wood, cocoa powder, cloves, iron, graphite, framed in a balsamic sensation. Very smooth and elegant in the mouth, with ripe tannins, well - balanced, great in the aromatic progression, mouthfilling and very long in persistence.

ALCOHOL

13,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses of pasta with boar or hare sauce, stews, roasted lamb and medium aged cheeses or on Bucatini all'Amatriciana and Coda alla Vaccinara.

AWARDS

- 2022 › Gold Medal Berliner Wine Trophy
› 99 points Luca Maroni
- 2020 › 3 Bicchieri Gambero Rosso
› Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› Silver Medal Mundus Vini
› 99 points Luca Maroni
- 2019 › Gold Medal Mundus Vini
› 99 points Luca Maroni
- 2018 › Silver Medal Mundus Vini
› 98 points Luca Maroni
- 2017 › Silver Medal Mundus Vini
› 4 Stars Vini Buoni d'Italia
› 98 points Luca Maroni
› The Wine Hunter Awards Gold
- 2016 › 98 points Luca Maroni
› Gold Medal Berliner Wine Trophy
› 4 Stars Golden Star Vini Buoni d'Italia