



**POGGIO
LE VOLPI**



www.poggiolevolpi.com

~ **BACCAROSSA** ~

LAZIO

**INDICAZIONE GEOGRAFICA PROTETTA
ROSSO**

ORIGIN OF THE VINEYARDS

Lazio.

GRAPE VARIETY

100% Nero Buono.

YIELD PER HECTARE

About 80 quintals.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

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

WINEMAKING AND MATURATION

Maceration of the grape at controlled temperature until the end of the fermentation, racking off and maturation for not less than 1 year in barrique, then 3/4 months in bottle.

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

2011 › 3 Bicchieri Gambero Rosso

2013 › 3 Bicchieri Gambero Rosso
› 99 points Luca Maroni

2014 › 99 points and Best Absolute Red Wine Luca Maroni
› Gold Medal Berliner Wine Trophy
› 16,5 points Jancis Robinson

2015 › 99 points Luca Maroni

2016 › 98 points Luca Maroni
› Gold Medal Berliner Wine Trophy
› 4 Stars Golden Star Vini Buoni d'Italia

2017 › Silver Medal Mundus Vini
› 4 Stars Vini Buoni d'Italia
› 98 points Luca Maroni