



**POGGIO**  
**LE VOLPI**



## ~ PEOPLE ~

**CESANESE**  
**INDICAZIONE GEOGRAFICA PROTETTA**  
**LAZIO**

### **ORIGIN OF THE VINEYARDS**

Area of the Lazio region.

### **GRAPE VARIETY**

Cesanese for at least 85% and other varieties allowed.

### **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**

Soft processing of the grapes, maceration and fermentation at controlled temperature, soft racking, and maturation and aging in steel on the lees. It can undergo a passage in wood.

### **SENSORY ANALYSIS**

Deep and bright ruby red. Intense on the nose with sensations of ripe red fruits, cherries in alcohol, red flower and spicy notes. Smooth in the mouth, pleasantly tannic, well balanced, and very long in fruity persistence.

### **ALCOHOL**

13%.

### **SERVING TEMPERATURE**

16/18° C.

### **FOOD MATCHES**

Lasagna, grilled lamb, chicken and pork, steaks, medium aged cheeses and preparations with mushrooms.

### **AWARDS**

- 2021 › Gold Medal Berliner Wine Trophy
- › Silver Medal Mundus Vini
- › 98 points Luca Maroni