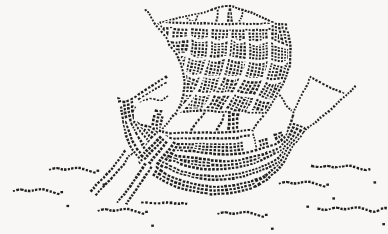




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# BARCACCIA

LAZIO  
INDICAZIONE GEOGRAFICA PROTETTA  
CABERNET FRANC

## GRAPE VARIETY

Cabernet Franc minimum 85%.

## VINE TRAINING SYSTEM

Spurred cordon and Guyot.

## SOIL

Mainly clay.

## WINEMAKING AND MATURATION

Harvest of the grapes at optimal phenolic maturation, vinification in red at controlled temperature with a light maceration on the skin at the end of the alcoholic fermentation. Then immediately transferred in French oak for aging until reaching its best expression.

## SENSORY ANALYSIS

Deep and bright ruby red with great consistence. Beautiful complexity on the nose given by sensations of red and black berries, blue flowers, underbrush, a vegetal whiff of roots, everything framed by a spicy air. The sip is very elegant, fresh and tasty, balanced, harmonious and with great aromatic persistence

## ALCOHOL

13% - 14%.

## SERVING TEMPERATURE

16/18° C.

## FOOD MATCHES

Pasta with ragù, fettuccine with porcini mushrooms, grilled meet in general, great with wild boar and venison, medium aged cheeses.

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