



POGGIO
LE VOLPI



~ TATOR ~
COLLEZIONE PRIVATA
CABERNET SAUVIGNON

LAZIO
INDICAZIONE GEOGRAFICA PROTETTA

ORIGIN OF THE VINEYARDS

Different area of the region of Lazio.

GRAPE VARIETY

Cabernet Sauvignon for at least 85% and other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Volcanic soils rich in minerals and organic substances, sandy, on hilly areas and strongly influenced by the winds coming from the sea.

WINEMAKING AND MATURATION

Soft processing of the grapes, maceration and fermentation at controlled temperature, resting on the skins until the end of the fermentation and aging in steel with a very small percentage aging in wood.

SENSORY ANALYSIS

Intense and deep ruby red, smells of wild berries, red currant flower with hints of spices and underbrush. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

ALCOHOL

14,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses of pasta with boar or hare sauce, stews, roasted lamb and medium aged cheeses.

AWARDS

2021 › 98 points Luca Maroni