



**POGGIO**  
**LE VOLPI**



[www.poggiolevolpi.com](http://www.poggiolevolpi.com)

# TATOR

## PRIMITIVO

PUGLIA  
INDICAZIONE GEOGRAFICA PROTETTA

### ORIGIN OF THE VINEYARDS

Different area of the region Apulia.

### GRAPE VARIETY

Primitivo for at least 85% and other varieties allowed.

### VINE TRAINING SYSTEM

Traditional Apulian bush vines.

### SOIL

Lowland rich in red earth and iron on a calcareous bottom, affected by the influence of the sea winds.

### WINEMAKING AND MATURATION

Soft processing of the grapes, maceration and fermentation at controlled temperature, resting on the skins at the end of the fermentation and aging in steel. It can undergo a passage in wood.

### SENSORY ANALYSIS

Intense and deep ruby red, smells of wild berries and plum jam, red currant flower, dry violet, spices, on a bottom of graphite and cocoa powder. 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

- 2022 › Gold Medal Mundus Vini  
› 98 points Luca Maroni
- 2021 › 98 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy  
› 98 points Luca Maroni
- 2019 › 98 points Luca Maroni  
› Gold Medal Mundus Vini
- 2018 › 98 points Luca Maroni
- 2016 › Gold Medal Berliner Wine Trophy
- 2015 › 98 points Luca Maroni
- 2013 › Gold Medal Berliner Wine Trophy  
› 96 points Luca Maroni