



**POGGIO**  
LE VOLPI



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

# DONNALUCE

LAZIO

INDICAZIONE GEOGRAFICA PROTETTA  
ROSATO

## ORIGIN OF THE VINEYARDS

Our vineyards in the Lazio region.

## GRAPE VARIETY

Merlot and Nero Buono.

## VINE TRAINING SYSTEM

Spurred cordon espalier and guyot

## SOIL

Medium-textured volcanic soils rich in microelements.

## WINEMAKING AND MATURATION

Harvest of the grapes at the moment of the phenolic ripeness, bleeding after a short period of contact on the skins, followed by fermentation at low temperatures. Aged on its own yeasts in steel for a minimum of 3 months.

## SENSORY ANALYSIS

Pale pink, bright with good consistency. On the nose it is very intense and initially aromatic, then it releases fruity hints of peach, annurca apple and wild strawberry, a floral rose and a vegetal background of fresh grass and boxwood. In the mouth it traces all the sensations felt on the nose, smooth, tasty, very fresh and super drinkable, with a long fruity persistence and great versatility with food.

## ALCOHOL

12,5%.

## SERVING TEMPERATURE

6/8° C.

## FOOD MATCHES

Very versatile wine, great aperitif with finger food, prawns, scampi and shell fish, sushi or thai salad, risotti, and fresh goat cheese, or just with a simple dish of spaghetti with Pachino tomato and basil.