



**POGGIO**  
**LE VOLPI**



## ROMA DOC

SPUMANTE

### ORIGIN OF THE VINEYARDS

Roma Doc Area.

### GRAPE VARIETY

Malvasia del Lazio, Bombino and Verdicchio

### VINE TRAINING SYSTEM

Spurred cordon espalier and guyot.

### SOIL

Volcanic lands rich in microelements and clay.

### WINEMAKING AND MATURATION

Early processing of the grapes where only the must is used to produce. After proper clarification and fermentation at low temperatures, to preserve the primary aromas of the grapes, we get the sparkling wine base. After a period of maturation in steel a secondary fermentation is carried out in autoclave, followed by an aging on the fine lees of the secondary fermentation to complete the aromatic profile, adding volume and body on the palate and to the primary aromas.

### SENSORY ANALYSIS

Pale and very bright straw yellow with a very foamy perlage. The nose offers aromas of ripe white fruit and citrus, white flowers and aromatic herbs with a spicy hint. On the palate it is delicate and elegant, creamy with a good aromatic progression, making it highly drinkable and persistent.

### ALCOHOL

12 - 12,5%.

### SERVING TEMPERATURE

6/8° C.

### FOOD MATCHES

Aperitif, finger food, seafood in general and creamy cheeses.