



Consumer Pricing

CSPC# 735999

SRP - \$42.00

# Volpolo

**Pronunciation**    vah-l-polo  
**Year**                Current Vintage  
**Winery**             Podere Sapaio  
**Region**             Toscana  
**URL**  
**Oenologist**        Carlo Ferrini



## OVERVIEW

The philosophy of Podere Sapaio is to experiment and innovate: searching for new expressions of Bordeaux vines in Bolgheri, to produce wines that are strong, elegant and long lasting at the same time. The name Valpolo comes from an ancient Tuscany vine. It was purposely chosen to exalt the local origins of the product beginning with its name. The crown on the trademark for the Podere Valpolo is a tribute to the nobility of the wines and the land, which are always respected in the work that is carried out in the vineyard and in the cellar. Originally an IGT Tuscany in 2003, since 2004 Volpolo is classified as Bolgheri Rosso DOC.

## WINE NOTES

Grape Variety	Vinification	Aging	Alcohol
70% Cabernet Sauvignon, 15% Merlot, 15% Petit Verdot	Controlled temperature in steel vats, with long seeping on the skins	14 months in French oak barriques and 6 months in bottles	14.5 %

## EXPERIENCE



### Appearance

Ruby red



### Aroma

Currant, prune and spices on the nose.



### Taste

Full body with plenty of ripe fruit, silky tannins. Long and rich finish



### Serving Suggestions

Porterhouse, elk and lamb rack

## TASTING NOTES

---



---



---



---