



ARMANDO & FELICE MERGÈ
VITICOLTORI



“IF I LOOK BACKWARDS
I SEE HARD-WORKING HANDS,
MY GRANDFATHER’S TALES,
MY FATHER’S SECRETS.
IF I LOOK AT TODAY
I SEE A SUCCESSFUL, DYNAMIC
AND MODERN FAMILY COMPANY,
ABLE TO LOOK TO THE FUTURE
WITH FULL RESPECT FOR TRADITION”

Felice Merzic

ARMANDO & FELICE MERGÈ
VITICOLTORI

AN ABOUT CENTURY OLD STORY

From the first steps when **Manlio Mergè** was producing only house wine, to **Armando's** intuitions which started the Monte Porzio production and to the transformation of the company from local to a national one, till **Felice's** visions which lead the production to the international scene with prestigious recognition, the company continues a modern winemaking tradition, typical of eclectic and ambitious people such as Manlio, **Armando** and **Felice Mergè**.

With two properties, one in Lazio region and one in Puglia region, they own approx. 350 hectares of land where they grow the grapes which after a long and accurate selection will be part of the company's brands. The estate **Poggio Le Volpi** is located in an area between the edges of Monte Porzio Catone and the roman countryside. Lands with a fantastic exposition where grapes have always reached the highest level thanks to an optimum natural microclimate. With preferably noon orientated vertical trellis and cellars equipped with the latest technologies for the best winemaking and conservation processes, the production leans towards quality wines from selected grapes, cared for with passion and competence by the enologist **Felice Mergè**, owner and winemaker.

The estate **Masca del Tacco** in Puglia region sees mainly head-trained bush wines of over 50 years of age which are enriched by the warmth of the land and the sea influx of the Salentina peninsula. These factors result in extremely characterized final products. The main grapes are Primitivo, Negroamaro and Fiano, together with Susumaniello. The common objective of the Mergè's estate production is to reach the highest wine quality without altering their tipicality. From niche wines to the more commercial productions, **Felice** and his staff combines the best of different territories, rich in history and cared with passion, creating a quality production which is the trademark of the company.



POGGIO
LE VOLPI



MASCA DEL TACCO



MAR ADRIATICO

ROMA

MONTE PORZIO CATONE

FRASCATI

LAGO ALBANO



**POGGIO
LE VOLPI**



**MASCA
DEL
TACCO**

BRINDISI

ERCHIE
MANDURIA

LECCE
VEGLIE

MAR TIRRENO

MAR IONIO



MASCA DEL TACCO



HISTORY



WITH THE ACQUISITION OF MASCA DEL TACCO, FELICE MERGÈ EXPANDS ITS BOUNDARIES BEYOND LAZIO REGION

In 2010 Felice Mergè, guided by his father Armando's experience, buys and restores a building long known as the Cooperativa Comunale dei Produttori di Erchie, active since 1949. Renamed as Masca del Tacco, the building is brought back to its original rural splendor but at the same time enriched with the latest equipment and innovative production techniques, aimed to produce the best wine quality without losing its traditional nature. Masca del Tacco subsequently expanded its vineyards in the areas of Veglie and Torricella.

The warmth of the land and the sea influx of the Salentina peninsula, the hard-working hands of farmers, the weather: these factors result in extremely characterized wines by Masca del Tacco.

ARMANDO & FELICE MERGÈ
VITICOLTORI



MASCA DEL TACCO PRODUCTIONS
GATHER FLAVOURS WHICH ARE A
MODERN EXPRESSION BUT AT THE
SAME TIME REPRESENT HISTORICAL
UNIQUE WINE PATRIMONIES

Tradition, identity and territory but also passion, commitment and experience: these are the values shared by the Company continues to cultivate native grapes, making use of the soil potentiality so that its bottles gather flavours which are a modern expression, but at the same time represent historical unique wine patrimonies.

The vineyard work is done manually, winemaking is traditional, and the use of aging woods is never too invasive, in order to obtain a final product as pure as possible. The company philosophy is to put the advanced equipments and technologies at the service of a great wine tradition.





THE SOILS OF MASCA DEL TACCO ARE STRONGLY ANCHORED TO THE TYPICAL VINEYARDS THAT POWERFULLY DISTINGUISH THE COMPANY'S PRODUCTIONS

In the vineyards which extend in the Brindisi countryside with the **Masseria Paticchi**, we can find Negroamaro, Primitivo, Cabernet Sauvignon, Fiano and in a small part Syrah and Pinot Nero.

We also have Susumaniello, a very old variety which gives birth to an ancient wine with an extremely strong and complex character, and also to a fantastic rosé in a very interesting version.

In **Torricella**, in the province of Taranto, are located the vineyards of **Villa Maria**, where the Primitivo has the leading role of the territory. We are in the area of the Doc Manduria, the cradle of this designation, where you can exclusively find head-trained bush vines aged 70 years or more. Lastly the property in **Veglie**, in the province of Lecce, kingdom of the Negroamaro.



ESTATE



APULIA IS AN ANCIENT LAND WITH A VERY STRONG TRADITION WHERE TIME SEEMS TO HAVE STOPPED

In the vineyards, which extend for more than 200 hectares, we can find bush vines aged 50 years or more. The first planted soils date back to 1953 in the province of Brindisi, in the Silicati area with Negroamaro variety. From 1977 the production extends in the Patocchi area, always in the province of Brindisi, and over the years it is enriched with varieties such as Syrah, Pinot Noir, Cabernet Sauvignon, Chardonnay, Lambrusco, while the main vineyards remain Primitivo, Negroamaro and Fiano. In 2001 a very old variety is added: Susumaniello that is being re-evaluating thanks to its strong varietal characteristics that give life to unique wines.


ARMANDO & FELICE MERGÈ
VITICOLTORI






WINES



MASCA DEL TACCO WINES ARE THE PRAISE OF A UNIQUE LAND AND CARRY THE SIGN OF THE TRADITION ALSO IN THE NAMES THAT ARMANDO AND FELICE MERGÈ HAVE CHOSEN FOR THEM

Lu Rappaio, Susumaniello, Susumaniello Rosato, L'Uetta, Lu Ceppu, Primitivo Old Vines and **Lu'Li**, are the wines of the classic line of the company; the first two are powerful and structured red wines, followed by the fragrant and aromatic white, then the Negroamaro in purity, the Primitivo Old Vines with its captivating internationality and in the end the Lu'Li, a deep wine produced from grapes slightly withered on the plant. We recently added a new wine made from a nice blend mainly composed of Negroamaro with some other Apulian grape added, it is the **Cuvèe Anniversario**. The biggest news is a rosé sparkling wine, **Ro'si**, made from Susumaniello to complete the line produced from the same grape.

Li Filitti and **Piano Chiuso** are the reserve of Masca del Tacco, which are the best of Primitivo production together with Lu'Li "**Limited Edition**"; mainly produced from old sapling vineyards they are wines placed on the market later than the minimums foreseen by type, in order to offer products as ready as possible for consumption and for storing.

The warmth of the earth and the fatigue of the hands of the peasants who, season after season, knew the land wisely, contribute to making the wines of this company distinctive and to strongly distinguish the identity within the Masca del Tacco collections.


ARMANDO & FELICE MERGÈ
VITICOLTORI




L'UETTA

PUGLIA
IGP
FIANO
BIANCO

In Apulian dialect means “little grape”. Bright pale yellow, very intense on the nose with sensations of oriental fruit, then white melon, pear, citrus and white flower. Fruity mouth, fresh and sapid, ready to drink, with a long mineral persistence.

Great with aperitif with finger food, seafood starter, rice salads, risotti, chicken thai salad, shellfish.

~ AWARDS ~

- 2022 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› 97 points Luca Maroni
- 2021 › Gold Medal Berliner Wine Trophy
› 98 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› 97 points Luca Maroni
- 2019 › Gold Medal Mundus Vini
› 97 points Luca Maroni
- 2018 › Silver Medal Mundus Vini
› Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy



SUSUMANIELLO

PUGLIA
IGP
ROSATO

Susumaniello is an indigenous variety of Apulia in which Masca del Tacco had already invested by producing his homonymous red wine, with the intention of completing the range of wines produced from traditional grapes, giving new prestige to this now forgotten grape. It is currently among the most requested products in the range and this has given the input to a new project, the Susumaniello Rosato; the intention is always the same, going ahead with local grapes and wines trying to enhance and communicate them, but this time in a totally new guise, with an attractive and modern packaging, that emphasizes the extremely elegant and luminous color of a wine that impresses with its intensity, minerality and freshness.

~ AWARDS ~

2022 › Gold Medal Asia Wine Trophy
› 97 points Luca Maroni



SUSUMANIELLO

PUGLIA
IGP
ROSSO

From Susumaniello, it is dark ruby red with purple shades. On the nose gives red and black fruits, a gentle zesty sensation, red flowers and hints of spices. Smooth and full bodied on the mouth, ripe tannins, fresh and satisfying.

AWARDS

- 2022 › Gold Medal Berliner Wine Trophy
› 99 points Luca Maroni
- 2021 › Gold Medal Berliner Wine Trophy
› Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
› 99 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy
› Silver Medal Mundus Vini
› 98 points Luca Maroni
› Silver Best Italian Wine Selection
- 2019 › Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
- 2018 › Gold Medal Berliner Wine Trophy
› 98 points Luca Maroni
- 2017 › Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
- 2016 › Gold Medal Mundus Vini
› 98 points and 1st Best Italian Red Wine Luca Maroni



LU RAPPAIO

PRIMITIVO DI MANDURIA
DOP
ROSSO

In Apulian dialect means “the bunch”. From Primitivo grape it is deep intense ruby red, smells of blackberries and strawberry jam, rosemary, violet and humus. Smooth in the mouth, complex, full-bodied and very persistent.

First courses with meat sauce and mushrooms, polenta, grilled meat.

~ AWARDS ~

- 2021 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› 97 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy
› 97 points Luca Maroni
- 2019 › Gold Medal Berliner Wine Trophy
› Silver Medal Mundus Vini
› 97 points Luca Maroni
- 2018 › Gold Medal Mundus Vini
› 97 points Luca Maroni
- 2017 › Silver Medal Mundus Vini
› Silver Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› 97 points Luca Maroni
- 2016 › 97 points Luca Maroni
› Gold Medal Mundus Vini



RO'SI

VINO SPUMANTE ROSATO

Susumaniello is an indigenous Apulian variety in which Masca del Tacco has already invested in the production of its red first, and then the rosé, now producing a sparkling rosé wine for the first time in its history. The vineyards are located on iron soils rich in limestone and influenced by the winds coming from the sea. A new challenge for a sparkling wine that shows itself as a bright and intense coral pink with a nose of small red berries, pink flowers and Mediterranean aromatic herbs.

Fresh and tasty sip, with a creamy bubble, very pleasant to drink with excellent persistence.



PRIMITIVO

OLD VINES

PUGLIA

IGP

ROSSO

Masca del Tacco produces this “Primitivo” from a careful selection of grapes coming from the best growing areas. It is a soft wine, characterized by an intense pleasure of the palate, freshness and flavor.

AWARDS

2021 → 97 points Luca Maroni

MASCA DEL TACCO



LU CEPPU

PUGLIA
IGP
NEGROAMARO
ROSSO

The name comes from “the stump” of the vine, which transmits to the grape the strength of an ancient territory, testifying the work of generations of WINE-GROWERS who have dedicated their entire lives to these crops and to the communication of the traditions of this land. Negroamaro has always been among the most representative grapes of the region, a strong grape with mineral expression, from which great wines are obtained that perfectly match with regional cuisine, but are well suited to international cuisine.

The wine has an intense, bright ruby red color and very consistent in the glass. On the nose sensations of redcurrant, ripe berries and cherries in alcohol leave space for sweet tobacco, black pepper, red flowers, aromatic herbs, iron, humus and a balsamic air. Elegant on the palate, fresh, fruity, with ripe tannins, pleasant to drink and very long in fruity and spicy persistence.

Excellent with meat appetizers, pasta with lamb ragout, BBQ, medium-aged cheeses, and to be tried on goulash and other meat dishes from various international cuisines.

~ AWARDS ~

- 2021 › 97 points Luca Maroni
- 2020 › 97 points Luca Maroni
- 2019 › 97 points Luca Maroni



LI FILITTI

PRIMITIVO DI MANDURIA
DOP RISERVA
ROSSO

In Apulian dialect Li Filitti means “the rows”, and it’s made from the best Primitivo grape grown on the traditional Apulian alberello. Intense bright 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.

AWARDS

- 2019 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
- 2018 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› Silver Medal Mundus Vini
› 98 points Luca Maroni
- 2017 › Silver Medal Mundus Vini
› 98 points Luca Maroni
- 2016 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› Silver Medal Mundus Vini
› 98 points Luca Maroni
- 2015 › Grand Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
› The Wine Hunter Awards Rosso



LU'LI

OTTENUTO DA UVE LEGGERMENTE APPASSITE

PUGLIA
IGP
ROSSO

Made with an ancient farming technique, probably born before the first winemaking and vine training of the *Vitis Vinifera*. It consists to leave the grape on the plant beyond the full maturation to let it loses water, concentrating sugar and acids in order to make the grape stronger in case of a longer storage. This technique reaches Apulia, and in the area of Salento somebody understands that pressing raisins it gets a richer and more concentrated must, from which a more robust wine, durable and long-lived, very important features for trading at that time. For this reason these technique gets place in the tradition, and that is why we make our LuLi: full-bodied wine, satisfying and long-lived, which celebrates tradition, work, and people who contributed so much to the history of this land.

Intense deep ruby red. Wild berries on the nose, red flower, aromatic herbs, humus and eucalyptus. Very fruity in the mouth, well-balanced, mouth-filling with a great persistence.

Great with First courses with meat sauce, polenta, grilled meat, buffalo steaks, medium and aged cheeses.

AWARDS

- 2021 › Gold Medal Mundus Vini
- › Gold Medal Berliner Wine Trophy
- › Gold Medal Asia Wine Trophy
- › 98 points Luca Maroni
- 2020 › Gold Medal Mundus Vini
- › Gold Medal Berliner Wine Trophy
- › 98 points Luca Maroni
- 2019 › Gold Medal Berliner Wine Trophy
- › Gold Medal Asia Wine Trophy
- › 98 points Luca Maroni



LU'LI
EDIZIONE LIMITATA
PUGLIA
IGP
PRIMITIVO
ROSSO

Wine with a high alcohol content mainly produced by a careful selection of Primitivo grapes, and elder brother of our Lu'Li. Another wine that testifies to the potential of the Apulia region with regard to quality wine production, has a deep ruby red, bright and with great consistency. Intense and ethereal on the nose with sensations of small red and black berries, red flowers, aromatic herbs, humus, spicy notes of star anise and black pepper, all framed by balsamic sensations. Intensely fruity on the palate, powerful for aromatic progression and of great persistence. To be paired with aged or blue cheeses, game in general, spicy dishes of international cuisine, or alone as a meditation wine.

~ AWARDS ~

- 2021 › Gold Medal Berliner Wine Trophy
› 98 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy
› Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
› 98 points Luca Maroni
- 2019 › Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
› Gold Medal Mundus Vini
› 98 points Luca Maroni



PIANO CHIUSO

PRIMITIVO DI MANDURIA
DOP RISERVA
ROSSO

Around the area of Manduria, there is an ancient residence surrounded by an old bush vine vineyards of Primitivo older than seventy years “closed” by a wall. In France some of the best vineyards are closed by walls; in fact in the past Cistercian monks used to separate - or close - with walls some vineyards when, tasting the soil, they perceived changes in its mineral composition.

Grapes coming from those “closed” vineyards - or “Clos” from the French - would have had a different qualities and would have been the maximum expression of those soils. Taking up this tradition, Felice Mergé becomes the promoter and executor of “closed vineyard project”, emphasizing that small area through the production of a new wine: “Piano Chiuso” Primitivo di Manduria Riserva, the best expression of a territory with not very well known origins.

~ AWARDS ~

- 2021 › 5 Grappoli Bibenda
› 99 points Luca Maroni
- 2019 › 5 Grappoli Bibenda
› 3 Bicchieri Gambero Rosso
› Gold Medal Berliner Wine Trophy
› Gold Medal Mundus Vini
› 99 points Luca Maroni
- 2018 › 3 Bicchieri Gambero Rosso
› 5 Grappoli Bibenda
› Gold Medal Berliner Wine Trophy
› 99 points Luca Maroni
› Silver Medal (93 pt.) 50 Great Red Wines of the World 2022
› Silver Medal Mundus Vini



POGGIO
LE VOLPI



HISTORY



POGGIO LE VOLPI REPRESENTS THE FIRST BUSINESS TURNING POINT OF THE FAMILY COMPANY

In order to find the roots of Poggio Le Volpi Company we have to make a leap back of almost a century. Everything began in 1920, when Manlio Mergè starts his production of wine and oil. His passion for the land is first transmitted to his son Armando and then to his grandson Felice. Both transform the dream of grandfather Manlio into reality, founding in 1996 the Poggio Le Volpi Farm in Monte Porzio Catone. This is a volcanic origin area, herefore its is inherently fertile. Poggio Le Volpi represents the first business turning point of the family company.

If Armando started the Monte Porzio Catone production and the transformation of the company from local to a national one, Felice, following the business inclination of his father, becomes enologist leading the company into the circle of the most interesting winemaking companies in terms of production in the Lazio region.

Felice Mergè cultivates a modern and varied winemaking tradition, typical of eclectic and ambitious people, just like Manlio and Armando Mergè. Since 1920 the Mergè story is about territory, passion and quality.

ARMANDO & FELICE MERGÈ
VITICOLTORI



PASSION, TRADITION AND INNOVATION: THIS IS THE PERFECT MIX TO BRING IN A GLASS THE QUALITY OF A GOOD WINE

The common purpose of Armando and Felice Mergè productions is to reach the highest wine quality without altering their tipicality. Tradition, identity and territory but also passion, commitment and experience; these are the values shared by the Mergè Company which for three generations continues to tend native grapes, making use of the volcanic soil potentiality so that its bottles gather flavours which are a modern expression but at the same time represent historical unique wine patrimonies. The company philosophy is therefore the result of years of family experience in the viticulture world, and it is based on a particularly attentive style of the wines, on their tipicality, on the respect of the territorial designations, and on the control of the winemaking process.

The work in the vineyard, the selection of the grapes, the experienced staff and the advanced equipment are without any doubt the successful keys of Armando and Felice Mergè work.





THE HISTORY OF A WINE IS CLOSELY RELATED TO THE HISTORY OF ITS LAND

Monte Porzio Catone is located on a hilly area about 20 kilometres southeast of Rome, on the Alban Hills. Ever since a fertile and ideal area for cultivation, the town rises on an area formed by a small lateral cone of the Latium Volcano that has given rise to all the surrounding area of the Castelli Romani and it based on a block of tuffaceous material. These are lands rich in minerals such as potassium, phosphorus, sulfur and magnesium, lava rocks, tuff and sand, very useful compounds for good drainage and absorption of water and therefore for the fertility of soil. Monte Porzio Catone is surrounded by chestnut woods implanted in the 18th century and protected within the Regional Park of Castelli Romani. Among the main activities of the town there is the winegrowing and wine production of Frascati's wine. In fact, the higher concentrations of wineries of the area of the Castelli Romani is in Monte Porzio Catone. The main wine produced is "Frascati", which has become Docg for some years. The estate Poggio Le Volpi is located in an area between the edges of Monte Porzio Catone and the roman countryside and is among the biggest companies of this area.



THE WINES BY POGGIO LE VOLPI COME FROM SOIL OF VOLCANIC ORIGIN: A RICH AND GENEROUS LAND WHERE THE FOXES, STILL TODAY, ARE LOOKING FOR THE BEST GRAPES

The land covers a surface of volcanic soil with predominantly north orientated vertical trills. Lands cultivated with traditional grapes such as Malvasia del Lazio, Malvasia di Candia, Bombino, Trebbiano and Montepulciano, contributing to the production of Poggio Le Volpi refined wines; very high quality products made with the most advanced techniques but always respectful of the traditions for what concerns tipicality and territorial designations.

Lands with a fantastic exposition where grapes have always reached the highest level thanks to an optimum natural microclimate, and where the foxes are still looking for the best grapes.



**POGGIO
LE VOLPI**

Cantina di
Monte Porzio Catone

MAR TIRRENO



WINES



GENEROUS FRUITS OF POGGIO LE
VOLPI ESTATE ARE: DONNALUCE,
PEOPLE, ASONIA, CANNELLINO,
BACCAROSSA, BARCACCIA
AND THE FAMILY OF ROMA DOC

The most traditional white grapes of the area, like Malvasia del Lazio, Malvasia di Candia, Trebbiano and Bombino, participate as protagonists in the production of Frascati Spumante **Asonia** and **Barcaccia Bianco**. **People** is a Frascati Superiore, a versatile wine, intended for all types of palate. The Lazio Bianco Igp **Donnaluce** is a blend of white grapes and is a wine of great versatility, soft and sensual in the mouth, while the **Roma Doc Bianco** is produced from Malvasia del Lazio and Bombino, to enhance all the potential and minerality of the area.

The **Baccarossa**, one of the top wines of the company, is also composed of a blend of red grapes and it is one of the flagship products. Finally our focus, the **Roma Rosso** and **Riserva**, produced from an extreme selection of Montepulciano, Cabernet Franc and Merlot.

ARMANDO & FELICE MERGÈ
VITICOLTORI



PEOPLE

FRASCATI SUPERIORE
DOCG
BIANCO

Drinking in company is one of the pleasures of life. People is a wine to share, born to enrich everyday food on the table. A suitable wine for all kinds of personal taste. Bright pale yellow. On the nose reminds pear and green apple, then elderflower, grass and white flowers. Mainly fresh and tasty, fruity and easy to drink with a long persistence. Great aperitif, sea food starter, risotti, different preparations with fish, fresh spreadable cheeses.

~ AWARDS ~

- 2021 › Gold Medal Asia Wine Trophy
- › Silver Medal Mundus Vini
- 2020 › Decanter Bronze Medal

POGGIO di VOLPI

*The natural
balance
of taste*





PEOPLE

CESANESE
IGP
LAZIO

After the Frascati Superiore People we decided to create another one to complete the line by exalting one of the most traditional and representative grapes of the central south of the region, the Cesanese, a grape from which surprising wines are obtained.

Deep and bright ruby red. Intense on the nose with sensations of ripe red fruits, cherries in alcohol, red flower and spicy notes. Smooth in the mouth, pleasantly tannic, well balanced, and very long in fruity persistence.

~ AWARDS ~

- 2021 › Gold Medal Berliner Wine Trophy
- › Silver Medal Mundus Vini
- › 98 points Luca Maroni

POGGIO di VOLPI

*An ancient grape
with a new flavor*





BARCACCIA

LAZIO
IGP
BIANCO

The philosophy of Poggio le Volpi is to increase the value of the ampelographic richness of its territory, enhancing it with its wines. Barcaccia comes from vineyards cultivated with grapes like Malvasia, Bombino and other white varieties.

Bombino is one of the oldest one present in Italy, widely bred for the quality of its fruit, which has found a very favorable habitat in central Italy, giving excellent results in Lazio.

Barcaccia is a mineral and fresh wine, of great balance and versatility, made even richer and more complex by fermentation and aging in tonneaux on its own yeasts.

*Old lands,
new wines*





DONNALUCE

LAZIO
IGP
BIANCO

Wine dedicated to women, the label shows an old brooch worn by aristocrats. Made from a blend of white grapes, this wine is bright pale yellow. Intensely aromatic on the nose with sensations of gooseberry, apricot and peach, lychees, chinese mandarin, white flower, and a finish of honey and almond. Silky and persuasive in the mouth, fruity, fresh, dangerously drinkable and very long in persistence.

Very versatile wine, great aperitif with finger food, shell fish, spaghetti with clams and bottarga, oriental dishes like tempura and sushi or thai salad, risotti, and fresh goat cheese.

~ AWARDS ~

- 2023 › 99 points Luca Maroni
- 2022 › 5 Grappoli Bibenda
› 99 points Luca Maroni
- 2021 › 5 Grappoli Bibenda
› Gold Medal Berliner Wine Trophy
› Gold Medal Mundus Vini
› 99 points Luca Maroni
- 2020 › 5 Grappoli Bibenda
› 99 points Luca Maroni
- 2019 › 5 Grappoli Bibenda
› Gold Medal Berliner Wine Trophy
› 99 points Luca Maroni
- 2018 › 5 Grappoli Bibenda
› Gold Medal Berliner Wine Trophy
› 4 Vines Vini d'Italia VITAE
› 98 points Luca Maroni

POGGIO ^{LE} VOLPI

*Summa of
the aromatic
freshness
of grapes*





BACCAROSSA

LAZIO
IGP
ROSSO

Deep and bright ruby red. Very intense on the nose of black ripe fruit, cherries in alcohol, mediterranean wood, cocoa powder, cloves, iron, graphite, framed in a balsamic sensation. Very smooth and elegant in the mouth, with ripe tannins, well-balanced, great in the aromatic progression, mouthfilling and very long in persistence.

First courses of pasta with boar or hare sauce, stews, roasted lamb and medium aged cheeses or on Bucatini all'Amatriciana and Coda alla Vaccinara.

AWARDS

- 2020 › 3 Bicchieri Gambero Rosso
 - › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › Silver Medal Mundus Vini
 - › 99 points Luca Maroni
- 2019 › Gold Medal Mundus Vini
 - › 99 points Luca Maroni
- 2018 › Silver Medal Mundus Vini
 - › 98 points Luca Maroni
- 2017 › The Wine Hunter Awards Gold
 - › Silver Medal Mundus Vini
 - › 4 Stars Vini Buoni d'Italia
 - › 98 points Luca Maroni
- 2016 › Gold Medal Berliner Wine Trophy
 - › 4 stelle Golden Star Vini Buoni d'Italia
 - › 98 points Luca Maroni
- 2015 › 99 points Luca Maroni

POGGIO ^{DE} VOLPI

*We put
all our heart
in wine*





ROMA
DOC

THE PRAISE OF ANCIENT ROMAN ENOLOGICAL TRADITIONS

The wines called Roma were of very large consumption in the ancient times, and their export was so prolific that the town of Ostia became a wine emporium. Later, with the crisis of the Roman Empire and due to wars, administrative instability and heavy taxes, vine was eradicated; only later the Emperor Theodosius get the viticulture back to be a fundamental part of commerce, and source of strong profits. Moreover, "Rome" was the adjective that indicated the origin and the quality of a kind of wine: today "Roma" is a DOC that classifies wines produced in a delimited area.

The most recent of Lazio's denominations, includes one of the most important historical territories, from ancient wine traditions and from the mineral strength of the earth shaped by the Latium Volcano.

Our Roma Doc are an expressive focus of all this; wines from bright and deep colour, with dark and mineral olfactory sensations, and from the aromatic strength of the varieties composing the blend.

*"History" made the wine,
and its wine
will make "History"*





ROMA DOC

ROMA
DOC
BIANCO

Roma Bianco echoes the luxury and splendor of the times of Ancient Rome. The Roma Doc Bianco is produced from Malvasia Puntinata and Bombino, raised on the volcanic soils of the Castelli Romani, that are also among the main grapes for the production of the Frascati Superiore Docg. They are ancient and very interesting varieties for their aromatic quality and mineral expression, giving a bright color to the wines, a great flavor and at the same time structure and softness.

≈ AWARDS ≈

- 2022 › 97 points Luca Maroni
- 2021 › 97 points Luca Maroni
- 2020 › 3 Bicchieri Gambero Rosso
 - › Gold Medal Mundus Vini
 - › Gold Medal Berliner Wine Trophy
 - › Falstaff 90 points
- 2019 › Silver Medal Berliner Wine Trophy
 - › Gold Medal Mundus Vini
- 2017 › 97 points Luca Maroni

POGGIO LE VOLPI

*The authentic
taste of nature*





ROMA DOC

ROMA
DOC
ROSSO

Dedicated to Rome and its historical greatness, this wine is a celebration to the richness of its lands: Roma Doc is the latest wine denominations from Lazio. It includes one of the most important historical territories, with an ancient wine traditions and the mineral strength of the land shaped by the Latium Volcano.

Made from an extreme selection of Montepulciano, Cabernet Franc and Merlot, our Roma Doc is a wine with bright, deep and intense color, dark olfactory sensations, and an aromatic strength of the wine varietals that make up the blend. It also features a limited edition, refined for a long time in barriques.

AWARDS

- 2021 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Mundus Vini
 - › 98 points Luca Maroni
- 2020 › Gold Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini
 - › 98 points Luca Maroni
- 2019 › Silver Medal Mundus Vini
 - › Falstaff 89 points
 - › 98 points Luca Maroni
- 2018 › Gold Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini
 - › 98 points Luca Maroni
 - › Decanter Silver Medal
- 2017 › Gold Medal Berliner Wine Trophy
 - › Silver Medal Mundus Vini
 - › 98 points Luca Maroni

POGGIO LE VOLPI

*A passion that
is renewed over
the years*





ROMA DOC RISERVA

ROMA
DOC
ROSSO

The Riserva of Roma Doc by Poggio Le Volpi is our highest expression of denomination. Montepulciano, Cabernet Franc and Merlot grapes come from the same vineyards of the Roma Doc Red, but only the best bunches compete for its production. After this meticulous selection, the fermentation is carried out in steel at controlled temperature, followed by refining for about one year in barriques. The wine is produced in very few numbers, which aspires to become a point of reference for the denomination and the poster child flagship for the company productions. Roma Doc Riserva is a wine with bright, deep and intense color, dark olfactory sensations, and an aromatic strength of the wine varieties that make up the blend.

AWARDS

- 2020 › 3 Bicchieri Gambero Rosso
› Gold Medal Berliner Wine Trophy
› 99 points Luca Maroni
- 2019 › 5 Grappoli Bibenda
› Gold Medal Mundus Vini
› Gold Medal Berliner Wine Trophy
› Gold Medal Asia Wine Trophy
- 2017 › 5 Grappoli Bibenda
› 3 Bicchieri Gambero Rosso
› 99 points Luca Maroni
› Gold Medal Mundus Vini
› Gold Medal Asia Wine Trophy
› Bronze Best Italian Wine Selection
› Decanter Silver Medal
› Falstaff 92 points

POGGIO LE VOLPI

*The taste
of tradition*





ASONIA
FRASCATI
DOC
METODO CLASSICO

Asonia is a willful wine, which brings with itself the passion, the determination and the character of the woman from which it takes its name. Elegance shines both in the aesthetics of the bottle - from the package up to the label that refers to a feminine world from ancient times - as in the texture of the wine. Indeed Asonia is a wine of good consistency, coming from Malvasia di Candia grapes grown on red soil of volcanic origin. Sensation of tropical fruit and winter melon, orange zest, then hazelnut, aromatic herbs and salty minerality. Smooth in the mouth, foamy and creamy, fruity and floral, sapid and fresh with a very long persistence on almond sensation. Great aperitif, or on seafood starter, risotti, different preparations of seafood, poultry, fresh cheeses or whit all your meals.

AWARDS

2012 › Golden Star Vini Buoni d'Italia

POGGIO di VOLPI

*A strong
and nice wine*





CANNELLINO

FRASCATI
DOCG
BIANCO DOLCE

“Cannella” was the tap of the small container from which it was traditionally drincken: this is where the name of this wine comes from. Made from Malvasia del Lazio, Malvasia di Candia and Trebbiano, is bright golden yellow. Intensely aromatic on the nose with pineapple, apricot and peach, lightly citrusy on a bottom of lavender and yellow rose. In the mouth is sweet but never boring, full of fruity acidity, tasty, and well balanced with a long persistence of aromatic herbs and fruit. Good with aged cheeses especially blue, foie gras, dry pastries, or by itself.

AWARDS

2016 › 4 Stars Vini Buoni d'Italia

POGGIO ^{LE} VOLPI

*The sweetest
ending*





POGGIO
LE VOLPI

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