Volpetto

THE COLLECTION



Nero d’Avola

VOLPETTO / Terre Siciliane PGI



GRAPE VARIETY

Nero d’Avola

PRODUCTION AREA

Sicily

ALCOHOL

13% vol

SERVING TEMPERATURE

18°C

TASTING NOTES

Deep ruby red with violet highlights. Aromas of blackberry, cherry, plum and juniper are complemented by tobacco notes. Powerful and warm on the palate, with a long finish and silky tannins.

Salento

VOLPETTO / Salento PGI



GRAPE VARIETY

Negroamaro

PRODUCTION AREA

Puglia, Salento

ALCOHOL

13,5% vol

SERVING TEMPERATURE

18°C

TASTING NOTES

Fine, intense aromas of fresh fruit and floral notes. Soft and balanced on the palate, with subtle spice, well-integrated acidity and a lingering finish featuring supple tannins and fruity nuances.

Lambrusco

VOLPETTO / Puglia PGI



GRAPE VARIETY

Lambrusco

PRODUCTION AREA

Puglia, Salento

ALCOHOL

13% vol

SERVING TEMPERATURE

14–16°C

TASTING NOTES

Deep purple-red with violet hues when young. An intense, persistent bouquet of blueberry, sour cherry preserve and black pepper. On the palate, it offers lively acidity, good body and balance.

Rosato

VOLPETTO / Salento PGI



GRAPE VARIETY

Negroamaro

PRODUCTION AREA

Puglia, Salento

ALCOHOL

13,5% vol

SERVING TEMPERATURE

12–14°C

TASTING NOTES

A fruity bouquet with delicate red berry and floral notes. Balanced, pleasant and rounded on the palate, with fresh acidity, subtle mineral nuances and a savoury finish.

Chardonnay

VOLPETTO / Chardonnay Salento PGI



GRAPE VARIETY

Chardonnay

PRODUCTION AREA

Puglia, Salento

ALCOHOL

12% vol

SERVING TEMPERATURE

10°C

TASTING NOTES

Fresh and fruity on the nose, with delicate citrus and pear aromas. On the palate, fresh fruit and lively acidity combine with mineral notes, creating a rounded yet well-defined impression.