

LA POJA VERONESE IGT 2018



Region Valpolicella, Veneto, Italy
Vineyards The grapes are harvested from la Poja Vineyard a 3 hectares plot at 320 m a.s.l.
Aspect South-East
Soil Limestone, rich in stony content
Training system Double Guyot
Average age of the vines more than 40 years



Corvina Veronese 100%,



Harvest Manual harvest, sorting the grapes in the vineyard, is carried out at the beginning of October, searching for the perfect ripeness of the grapes.



Vinification The grapes are fermented in stainless steel tanks with a temperature of 22 to 31°C. Fermentation takes place in 12 to 15 days with continuous pumping over.



Ageing Maturation takes place in new oak French barriques for a minimum of 20 months. Then the wine is transferred in large Slavonian oak barrels, where it rests for 8 months. It ages for a further minimum of 10 months in bottle before being released.

Alcohol content 14,95% vol.

Total acidity 6,00 g/l

Residual sugar 1,4 g/l

Dry extract 33.3 g/l

PH 3.43



La Poja is without a doubt one of the most iconic wines of Italy.

Corvina 100%, harvested at its perfect ripeness, it evokes aromas of both red and black fruits such as black cherry and brambles along with floral notes of dried rose that lend great elegance on the nose. The character is warm, ripe, with vanilla and forest floor notes that could be enhanced with bottle ageing. The sip is fresh, velvety, with ripe tannins very well integrated into the wine. The body is full and fulfilling with long fruity and balsamic sensations in the aftertaste.



Harvest 2018 was long, with slow ripening and high quality. Spring was rainy and, at the beginning of July, green harvesting was carried out to balance the vineyard. Although there was heavy rain just before the harvest, the weather improved in September, with a large diurnal range (15°C between day and night) that enhanced ripening, resulting in many aromatic precursors and high quality grapes



La Poja, due to its elegance and aromatic length, calls for complex and elaborate dishes. Excellent with red meat, it finds a perfect match in game, such as wild boar or duck, which enhance its aromatic notes. It is also an ideal match for the challenging pairing with truffle, which complements its elegance and intensity.



 750 ml • 1,5 L • 3 L



Wine Spectator

12 times 90+



8 times 90+



15 times 90+

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15 times 90+



7 times Tre Bicchieri