

# the wine trust

HERITAGE • TRADITION • CRAFT



## Poderi dal Nespoli Background

**Owner:** Mondodelvino Group / Ravaioli family

**Country:** Italy / Emilia-Romagna / Bidente

**Founded:** 1929

**Description:** Poderi dal Nespoli is situated in the Bidente Valley of Emilia-Romagna in central Italy. Currently run by the fourth generation of the Ravaioli family, in partnership with the Mondodelvino Group, the estate boasts state-of-the-art wine-making facilities, vineyards and cellars. The winery offers an extensive array of beautifully made wines from both native Romagnole and international varietals and enjoys distribution in 30 countries worldwide.

## Wine Notes – 2019 Poderi Dal Nespoli Famoso

Poderi Dal Nespoli's Famoso is made from estate-grown grapes grown in the chalky clay soils of the Faenza foothills of the Apennine Mountains. Famoso, also known as Uva Rambela, is a varietal native to Emilia-Romagna and was once an important varietal for wineries in the region. Over the course of the 20<sup>th</sup> century, it had largely been forgotten until it was revived in early part of this century. The varietal has since taken only something of an iconic status among artisanal, heritage-driven Romagnolo winemakers.

Poderi Dal Nespoli's Famoso has been bottled since 2016. The wine is marked by soft yellow and green hues and features an intensely aromatic nose, with floral and citrus notes. The rich and intense flavor profile is dominated by jasmine, tropical fruit and white fruit flavors and features balanced acidity and remarkable freshness. A persistent finish ties all of these notes together. The wine has been awarded a Bronze Medal by the noted UK wine magazine Decanter.

## Technical Specifications

<b>Varietal Composition:</b>	100% Famoso / Uva Rambela
<b>Vineyard Region:</b>	Faenza region, eastern Emilia-Romagna in the Apennine foothills
<b>Production Volume:</b>	~16,000cs/yr on average
<b>Vineyard Characteristics:</b>	Hilly aspect, chalky clay soils
<b>Winemaking / Vinification:</b>	Machine harvested, 100% destemmed grapes. Select yeast. Fermentation and aging in temp controlled, stainless steel tanks to preserve fruit characteristics Crossflow and microfiltration. Static fining.
<b>Residual Sugar:</b>	4.0 g/L
<b>Acidity:</b>	5.65 g/L
<b>Alcohol / Volume:</b>	12.0%