

# the wine trust

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## 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 – 2021 Poderi Dal Nespoli Nespolino Bianco

Nespolino Bianco is Poderi Dal Nespoli's most accessible white, made from a blend of estate-grown Trebbiano (a varietal indigenous to Emilia-Romagna) and Chardonnay from the hilly Colline Romagnole. This region in the eastern half of Emilia-Romagna is an emerging hot spot of Italian wine-making and has recently enjoyed significant recent international exposure.

Nespolino Bianco is an appealing and easy-drinking blend of native Trebbiano with Chardonnay (which has proven well-suited to Romagna). Fresh and approachable, the wine is a straw-yellow color, with tinges of green. An intensely perfumed nose merges citrus notes from the Trebbiano, with rounder, ripe tropical fruit aromas from the Chardonnay. The finish is well-balanced and seamless. The wine has enjoyed significant critical acclaim, including being awarded a Gold Medal at both the Berliner Wein festival and by Mundus Vini.

## Technical Specifications

|                                   |  |
|-----------------------------------|--|
| <b>Varietal Composition:</b>      | 70% Trebbiano / 30% Chardonnay   |
| <b>Vineyard Region:</b>           | Colline Romagnole  |
| <b>Vineyard Characteristics:</b>  | Medium-textured soils, 10 year old vines, north/east facing  |
| <b>Production Volume:</b>         | 25,000cs/yr on average   |
| <b>Winemaking / Vinification:</b> | Machine harvested, 100% destemmed grapes. Fermented in temp controlled stainless steel tanks for 12-15 days using select yeast. Bottled shortly after fermentation to preserve fruit flavors and freshness.<br>Crossflow and microfiltration. Stasis fining. |
| <b>Residual Sugar:</b>            | 3.0  |
| <b>Acidity:</b>                   | 4.65 g/L   |
| <b>Alcohol / Volume:</b>          | 12.0%  |