

# the wine trust

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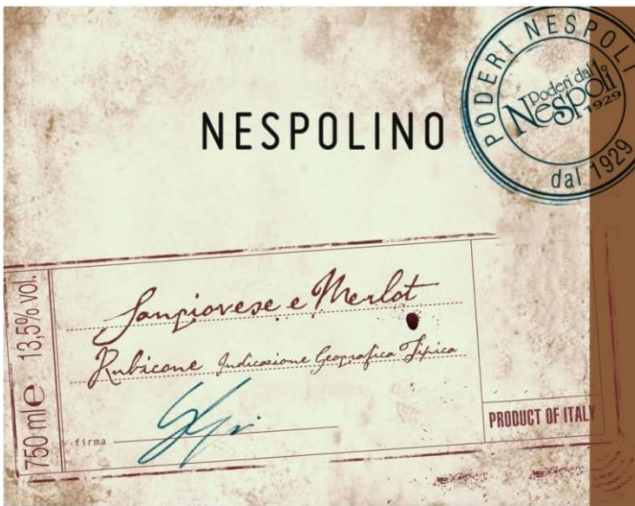
## Poderi dal Nespoli Background

**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 – 2020 Poderi Dal Nespoli Nespolino Rosso

Nespolino Rosso is Poderi Dal Nespoli's most accessible red, made from a blend of estate-grown and sourced Sangiovese and Merlot from the hilly Colline Romagnole / Forli hills. This small region in the eastern half of Emilia-Romagna is an emerging hot spot of Italian wine-making and has recently enjoyed significant international exposure.

Nespolino Rosso is a lovely everyday drinker and boasts an intense ruby red color that belies its soft, accessible palate and easy drinkability. The Sangiovese provides classic lush cherry plum and violet notes, while the barrique-aged Merlot lends notes of leather, herbs and chocolate. Silky smooth tannins, notable freshness and a pleasant, well-integrated finish make this a perfect everyday bottle to pair with a wide variety of foods. The wine has enjoyed significant critical acclaim, including being awarded a Gold Medal at the Berliner Wein festival and a Mundus Vini Silver Medal.

## Technical Specifications

<b>Varietal Composition:</b>	70% Sangiovese / 30% Merlot
<b>Vineyard Region:</b>	Colline Romagnole, Forli hills
<b>Production Volume:</b>	50,000cs/yr on average
<b>Vineyard Characteristics:</b>	Medium-textured soils, 10-year old vines, south/east facing
<b>Winemaking / Vinification:</b>	Machine harvested 100% destemmed grapes. Select yeast. Fermented in stainless steel, aged in 25HL oak casks for 3 months. Crossflow and microfiltration. Static fining
<b>Residual Sugar:</b>	6.0 g/L
<b>Acidity:</b>	5.2 g/L
<b>Alcohol / Volume:</b>	13.5%