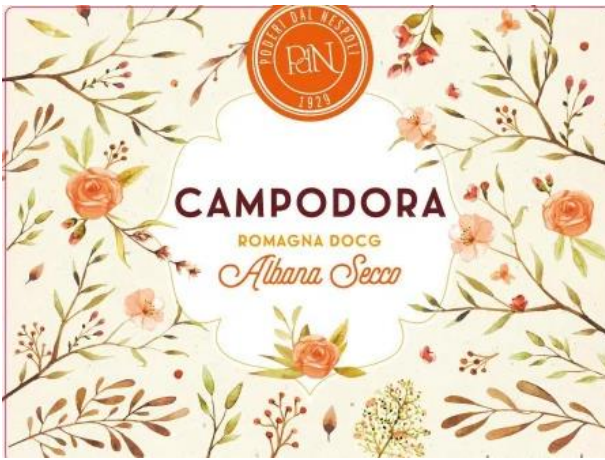


# the wine trust

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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 Albana Secco

Poderi Dal Nespoli's Campodora Albana Secco is made from estate-grown grapes grown in the medium-textured soils of the Bidente Valley in the foothills of the Apennine Mountains. Albana, also known as Forcella and Greco di Ancona, is Emilia-Romagna's most renowned native white varietal and is used throughout the region to produce wines in a wide variety of styles, from sparkling to dry (secco) to passito. Naturally high in acidity, the varietal can be used in wines with high residual sugar and can age well. Albana was the first Italian white to receive DOCC status, in 1987.

Poderi Dal Nespoli's bottling has the deep yellow color and golden highlights characteristic of Albana di Romagna. The floral nose is dominated by acacia flower and peach and apricot notes, while the rich and smooth palate balances beautifully between well-integrated tannins and fresh acidity. Sustainably produced, this indigenous gem pairs beautifully with seafood, risotto and white meats.

## Technical Specifications

<b>Varietal Composition:</b>	100% Albana
<b>Vineyard Region:</b>	Bidente Valley, eastern Emilia-Romagna in the Apennine foothills
<b>Production Volume:</b>	~20,000cs/yr on average
<b>Vineyard Characteristics:</b>	Medium-textured soils
<b>Winemaking / Vinification:</b>	Machine- and hand-harvested, 100% destemmed grapes. Select yeast. 15-day fermentation and aging on fine lees in temp controlled, stainless steel tanks to preserve fruit characteristics Crossflow and microfiltration. Static fining.
<b>Residual Sugar:</b>	5.0 g/L
<b>Acidity:</b>	5.8 g/L
<b>Alcohol / Volume:</b>	12.5%