

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 – 2018 Poderi Dal Nespoli Borgo Dei Guidi

Poderi Dal Nespoli's Borgo Dei Guidi is Emilia-Romagna's version of a Super Tuscan, blending Sangiovese with Merlot and partially dried Cabernet Sauvignon. Named for a small Romagnolo village near the estate, the wine is one of Nespoli's benchmark bottlings. The grapes are estate-grown and come from both the Bidente Valley and the Colline Romagnole.

The Sangiovese offers fruity aromas and a touch of freshness, while the Cabernet Sauvignon grapes provide concentrated fruit flavors, a tannic backbone and depth of flavor. Together, the two varietals produce a deep ruby wine with a long and intense nose of red and black fruits, blackberry jam and licorice. The mouthfeel is full and round, with concentrated berry and chocolate flavors and elegant, well-integrated tannins. This highly decorated wine pairs exceptionally well with rich stews, grilled meats and aged cheeses.

Technical Specifications

Varietal Composition:	70% Sangiovese, 30% Cabernet Sauvignon
Vineyard Region:	Bidente Valley and Colline Romagnole, Mastalso and Santodeno vineyards
Production Volume:	3,500cs/yr on average
Vineyard Characteristics:	Argilo-clay soils, south-east exposure, 20 year-old vines on average
Winemaking / Vinification:	Machine- and hand-harvested, 100% destemmed grapes. Select yeast. Fermented 8-10 days in stainless steel, aged in new and 2 nd use French oak barriques for 11 months for depth of flavor and complexity. Crossflow and microfiltration. Static fining
Residual Sugar:	8.0 g/L
Acidity:	5.9 g/L
Alcohol / Volume:	14.5%