Poderi dal Nespoli 1929

poderidalnespoli.com

Poderi dal Nespoli is nestled in the Bidente Valley, the inaugural Bio-Symbiotic District in Italy, gracing the hills of Forlì at approximately 177 meters above sea level. Situated in an area that seamlessly connects the Apennines to the Tuscan border and the Riviera Romagnola, this historic estate serves as a captivating crossroads. Its locale boasts natural wonders, such as the Casentinesi Forests Park, and showcases pedoclimatic conditions that are optimal for crafting wines of exceptional quality.

NESPOLINO
Rubicone IGT
Trebbiano Chardonnay

EMILIA ROMAGNA

ORIGIN
The vineyards are nestled in the Valle del Bidente, where a medium-textured, clayey-loamy soil prevails.

GRAPE VARIETIES
Trebbiano – Chardonnay

IDENTITY
Refreshing and fruity, this wine is the offspring of two magnificent white grape varieties that not only celebrate the local terroir but also unite with an international variety that yields excellent results in the Romagna region.

HARVEST
The grapes are meticulously hand-harvested between late August and early September.

WINEMAKING
Vinification and maturation take place in stainless steel.

TASTING
Cool and quaffable, it boasts a straw-yellow color with subtle greenish hues. On the nose, the citrusy notes of Trebbiano blend harmoniously with the mature aromas of Chardonnay, such as exotic fruits like pineapple, papaya, and mango, creating an overall sensation of delightful balance.

PAIRINGS
Perfectly paired with lobster and pumpkin cream with amaretti, local-style soups, fried fish, and white meats.
Serving temperature 12-14°C.

ALC. BY VOL. 12% | AVAILABLE FORMATS 0,75 L

**The alcohol content may vary depending on the vintages.*