Poderi dal Nespoli: more than just tradition in Romagna’s wine region

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Deeply rooted in Romagnol tradition, Poderi Dal Nespoli has nurtured a passion for the land since 1929, developing a portfolio that now includes over 20 varieties, featuring a fine mix of native and international grapes.

Situated in the Bidente Valley, the winery is perfectly positioned between the Apennines and the Romagna Riviera. Close to the natural beauty of the Casentino Forests Park, the area offers ideal hillside viticulture conditions with medium-textured soils that ensure optimal grape maturation. Known for its stunning vistas and excellent ventilation, it boasts a unique microclimate, ideal for the development of intense and complex aromas in the grapes.

Today, Poderi Dal Nespoli’s production philosophy is based on integrated management of the entire production cycle, from

vineyard to glass. The company oversees each phase, ensuring consistent quality and enhancing the territory through sustainable farming practices. Notably, Poderi Dal Nespoli is part of the Biosymbiotic District, a naturally suited area for organic farming, where agriculture and biodiversity converge to sustainably manage resources. Biosymbiotic farming exploits the symbiosis between vine roots and fungal microorganisms, improving soil and plant health.

The winery itself is designed to minimize environmental impact, featuring eco-friendly production facilities and utilizing renewable energy. Its architectural lines reflect this focus, blending in with the landscape while boldly embracing modernity.

Poderi Dal Nespoli’s range includes both classic Romagnol wines and more innovative productions, carving out a niche in both national and international markets.

Prugneto Romagna Doc Sangiovese Superiore, the winery’s most iconic wine, is named after the first vineyard the founding family acquired in the 1960s. It embodies the spirit of authentic Romagnol tradition, with its convivial nature. The Sangiovese grape, deeply rooted in the clayey terraces, gives the wine a distinctive structure and character. Prugneto is primarily vinified and aged in stainless steel, with 30% of the blend maturing briefly in barrels and barriques. The tasting reveals an intense and enveloping red fruit note; the palate is fresh, caressed by soft tannins, with hints of violet, cherry, and plum, and a spicy, lingering aftertaste.

Rubicone Igt Orange Wine offers an innovative take on white wine vinification: the crushed grapes are immediately cooled in the tank, followed by pre-fermentative maceration at low temperatures; the fermentation process then proceeds with temperature control. Trebbiano and Pinot Bianco are vinified separately; after racking and pressing, the wine matures for several months on fine lees. The wine presents a surprising

sensory profile, inspiring unconventional pairings with both national cuisine and the most intriguing international dishes.

Borgo dei Guidi, Rubicone IGT, a blend of Sangiovese and Cabernet Sauvignon, is named after the historic village of Cusercoli, once owned by the Guidi Family. The grapes are harvested from late September to early October, allowing them to overripen on the vine. The vinification is done in stainless steel, followed by aging in barriques for 8-10 months. The aroma is persistent and robust, featuring red fruits and jams, with spicy hints of licorice. The taste is balanced, softened by very fine tannins.

Novebolle Romagna Doc Spumante Blanc de Blanc brut nature, Metodo Classico, pays homage to the early 20th-century sparkling wine tradition of Romagna; pure Trebbiano, it is well-positioned to ride the positive wave of Italian sparkling wines, with a style and expressiveness distinctly tied to the region. Its bubbles are fine and enduring. On the nose, it displays notes of white flowers, dried fruit, and bread crust; on the palate, it shows elegance and balance, with detectable notes of yeast and citrus. It’s perfect for aperitifs and starters, especially seafood dishes, but also pairs well with global cuisine, such as Asian tempura, a staple in international gourmet dining, and other dishes at any event where an elegant sparkle can enhance the social experience.

Poderi Dal Nespoli is part of the Argea group, a leading player in the Italian wine industry, whose prestigious brands represent various expressions of Italian winemaking, exporting about 90% of their production.

Emilia Romagna deserves a prominent place in the group’s portfolio: not surprisingly, according to Forbes magazine, this region, rich in UNESCO sites and Italian excellence, is “Italy’s greatest gastronomic treasure.”

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