



*Complex,
round & rich*

IL NESPOLI

Romagna DOC Sangiovese Superiore Riserva

Il nome di questo vino celebra lo storico borgo di Nespoli dove sorge la cantina e tutte le strutture legate all'ospitalità. Oggi qui continua la produzione dei nostri vini, dal vigneto al calice.

The name of this wine celebrates the historical village of Nespoli where the winery is located together with all the hospitality structures. Today here the production of our wines, from the vineyards to the glass, still continues.

Varietà / Variety

Sangiovese 100%

Alc. vol*

14%

Area di produzione / Production area

Nespoli (m. 177 slm) / Nespoli (m. 177 asl)

Terreno / Soil

Medio impasto / Medium-textured soil

Note degustative / Tasting notes

Sangiovese in purezza, con un carattere maturo e strutturato. Dal colore rosso rubino intenso, questo vino combina note di ciliegia marasca, mora, prugna con sentori di liquirizia, caffè tostato, dovuti all'invecchiamento in barrique nuove francesi per 12 mesi, seguiti da 12 mesi in acciaio. Un tocco di vaniglia proviene dall'uso sapiente di una piccola parte di legno americano. Morbido e caldo con tannini ben equilibrati, si presta ad un lungo invecchiamento. This wine has an intense red ruby color and is made purely from Sangiovese grapes and demonstrates a well-structured and ripe character. It is a wine of great complexity combining typical marasca cherry, blackberry and plum notes together with notes of licorice and roasted coffee beans from the aging in new French barrique for 12 months, following by additional 12 months in stainless steel tanks. A touch of vanilla is coming from the wise but modest use of American oak. Soft and warm, with well-balanced tannins, it has an excellent potential for ageing.

Abbinamenti / Food pairing

Cacciagione, selvaggina, guancia di manzo brasata al Nespoli, fiorentine alla griglia, formaggi a pasta dura stagionati. Servire a 18° C.

Venison, game, beef cheek braised with Nespoli wine, grilled T-bone steak, seasoned hard cheese. Serve at 18° C.

*Il grado alcolico può variare in base alle annate. *The alcohol level may vary based on the vintage.

CAMPAGNA FINANZIATA ACCORDING
TO EU REG. N. 1308/2013



History

The history of **Poderi del Nespoli** spans four generations of Romagna winemakers with an unshakable faith in their land and its fruits, tirelessly dedicated to its promotion by means of constant research and improvement. Since 2010, the year in which the **Ravaoli family** entered a partnership with **Mondodelvino Group**, Poderi dal Nespoli wines have found their way onto numerous international markets.

This is also thanks to the innovative momentum created by state-of-the-art technologies introduced across all grape processing and wine ageing phases, guaranteeing qualitative improvement and compatibility with highly authentic processes. Today, on the ninetieth anniversary, our wines are distributed in approximately 30 countries around the world. The company's spirit has returned to its roots, seamlessly combining wine making vocation and passion with the local spirit of generous and unique hospitality of our region: Emilia-Romagna.



Cappelletti in Brodo • Picina Style •

L'angolo della ristorazione, Cusercoli (FC)

Ingredients for the dough (for 4 people):

4 Eggs, 400 g of Flour

Ingredients for the filling:

30 g Stracchino cheese, 30 g Ricotta cheese,
200 g Parmigiano cheese, 30 g Grilled Pork

Ingredients for the stock:

Capon, Fatless beef, Celery, Carrot, Onion

Mix all the eggs with the flour and keep mixing till obtaining a dough, easy to work on with your rolling pin. Stretch out the dough until it becomes a thin layer, cut it into squares. Put a tea spoon of the filling on each square and close it in the traditional capelletti shape. Cook everything in boiling stock for a couple of minutes. Awesome, your capelletti are ready, enjoy it and serve with a bottle of **Il Nespoli** of course!



EMILIA-ROMAGNA
Italy

Land of excellence