



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.



EMILIA ROMAGNA

## PRUGNETO

### Romagna DOC

### Sangiovese Superiore



#### ORIGIN

The eponymous vineyard is situated in the Bidente Valley, facing west, characterized by clay soil.



#### GRAPE VARIETIES

Sangiovese



#### IDENTITY

Fruity and fragrant, Prugneto epitomizes Poderi dal Nespoli; it bears the name of the winery's first vineyard acquired by the founding family in the '60s and has always been a symbol of Romagna's convivial spirit.



#### HARVEST

Hand-harvested grapes from late September to early October.



#### WINEMAKING

Fermentation and maturation in stainless steel, with 30% of the blend aging for a few months in barrels and barriques.



#### TASTING

Boasting a bright red hue, it exudes an intense aroma of red fruit on the nose. On the palate, freshness harmonizes with soft tannins, accompanied by notes of violet, cherry, and plum, culminating in a spicy and persistent finish.



#### PAIRINGS

Perfectly pairs with fresh pasta, stuffed pasta, ravioli, pigeon in sauce, red meats, ribeye, roasts, and cheese.  
Serving temperature 16-18°C.



ALC. BY VOL. 13,5% | AVAILABLE FORMATS 0,75 L - 1,5 L

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