



*Complex,
round and rich*

IL NESPOLI

Romagna DOC

Sangiovese Superiore Riserva

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.

Variety

Sangiovese

Alc. Vol *

14%

Production area

Bidente Valley

Soil

Medium-textured soil

Tasting notes

This Sangiovese has an intense red ruby color and demonstrates a well-structured and ripe character. It is a wine of great complexity combining typical marasca cherry, blackberry and plum notes of the Sangiovese variety together with notes of licorice and roasted coffee beans which come from the aging in French barrique, following by 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.

Food pairing

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

Awards 2018

Rated as **excellent wine** by Guida Emilia Romagna da Bere e da Mangiare
91 points by Annuario Migliori Vini Italiani di Luca Maroni

*The alcohol level may vary based on the vintage.



*Mouth-watering,
jammy and elegant*



BORGO DEI GUIDI

The name of this wine refers to the historical little village of Cusercoli, close to the winery, which was controlled in the past by the Guidi Family. This is an important wine, a blend of Sangiovese grapes, which give fruity aromas with a touch of freshness, while the partially dried grapes of Cabernet give a concentration of aromas and flavors.

Variety

Sangiovese - Cabernet Sauvignon

Alc. Vol *

14.5%

Production area

Hills in Romagna

Soil

Clay

Rubicone IGT Sangiovese - Cabernet Sauvignon

Tasting notes

A soft and round wine, which has a deep ruby red color and a long and intense perfume of red fruits, blackberry jam, sweetened by spicy notes of licorice. Full and concentrated in the palate but well-balanced with fine and elegant tannins, thanks also to the ageing process in French barriques.

Food pairing

Quail stuffed with foie gras and morels, roasts and braised meat, stews, grilled meat, aged cheeses. Serve between 17-18° C.

Awards 2018

Silver Medal International Wine Challenge UK
Bronze Medal Decanter
92 points by Annuario Migliori Vini Italiani
di Luca Maroni

*The alcohol level may vary based on the vintage.



*Golden intensity,
smooth and rich*



Campodora

Romagna DOCG Albana Secco

The Albana variety is strongly connected to the Romagna tradition and territory, with a remarkable record: it has been the first white wine in Italy to receive the DOCG appellation in 1987.

Variety
Albana

.....
Alc. vol*
12.5%

.....
Production area
Hills of Forlì

.....
Soil
Medium-textured chalky soil

Tasting notes

This wine has a deep yellow color and the typical golden highlights of Albana di Romagna. The notes consist of acacia flowers and stone fruits, such as peach and apricot, in addition to citrus fruits.

From the first sip it reveals a rich and smooth taste, with intense tannins on the finish, keeping a great balance between freshness and acidity.

Food pairing

Fish and seafood recipes, such as the light fish broth Romagna style, but also fried fish, risotto with herbs or white meat. Serve between 12-14° C.

*The alcohol level may vary based on the vintage.





*Aromatic, clean
and intense*



Famoso

Rubicone IGT Famoso

Famoso, chiamato anche Uva Rambela, è un vitigno autoctono romagnolo riscoperto nell'ultimo decennio, dopo un periodo di abbandono. Racconta l'identità varietale e territoriale di chi ha creduto nel suo rilancio. Famoso, also called Uva Rambela, is an indigenous variety from Romagna which has been rediscovered in the last ten years, after a period of abandonment. It tells the story of a variety and a territorial identity of which believes in its re-launch.

Varietà / Variety

Famoso

Alc. Vol *

11,5%

Area di produzione / Production area

Colline di Faenza / Hills of Faenza

Terreno / Soil

Calcareo – argilloso / Chalky clay soil

Note degustative / Tasting notes

Del colore giallo paglierino tenue e riflessi verdognoli, questo vino presenta un quadro olfattivo molto intenso, tant'è che viene considerato un vitigno aromatico.

Al naso e in bocca regala aromi floreali, come fiori di tiglio, arancio e gelsomino, ma anche frutta esotica e frutta bianca.

È intenso e persistente, con una buona freschezza supportata da un'acidità equilibrata. Grande finezza, con un finale lungo, sapido e aromatico.

This wine has a soft yellow color and green highlights and a very intense sensory profile: it is considered an aromatic grape variety. Both nose and palate show floral aromas, like tilia, orange and jasmine flowers, as well as tropical and white fruits. It is intense and rich, with a fresh, clean and balanced acidity. The finish is long lasting and aromatic.

Abbinamenti / Food pairing


Piatti a base di pesce, risotti alle erbe aromatiche, carne bianca e formaggi freschi.

Servire a 12-14° C.

Fish and seafood recipes, risotto with aromatic herbs, white meat and fresh cheeses.

Serve between 12-14° C.

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



Refreshing, fruity and approachable

NESPOLINO

Rubicone IGT Trebbiano-Chardonnay

Two of the main white grape varieties are sourced to produce Nespolino. The wine celebrates Nespoli and not only its local flavors, but also its combination with an international variety which has good results in the Romagna area.

Variety

Trebbiano - Chardonnay

Alc. vol*

12%

Production area

Romagna hills

Soil

Medium-textured soil

Tasting notes

Fresh and approachable, with a straw-yellow color and light green highlights. The perfume is intense: citrus notes of the Trebbiano are blended with riper tropical fruit aromas of Chardonnay, such as pineapple, papaya and mango. The final taste is an overall well-balanced feeling.

Food pairing

Loebster with pumpkin cream and amaretti, local vegetable soups, pan fried fish, white meat.
Serve between 12°-14° C.

Awards 2018

Gold Medal Berliner Wein Trophy
Gold Medal Mundus Vini

*The alcohol level may vary based on the vintage.

*Light, fresh
and harmonious*



NESPOLINO

Rubicone IGT Sangiovese - Merlot

Two of the main red grape varieties are used to produce Nespolino. The wine celebrates Nespoli not only in its' local flavors, but also the combination with an international variety which brings good results for the Romagna area.

Variety

Sangiovese - Merlot

Alc. Vol *

13,5%

Production area

Hills in Romagna

Soil

Medium-textured soil

Tasting notes

This pleasant wine has an intense ruby red color and thanks also to the partial aging process of the wine in barriques, it gives a soft feeling to the palate. The main fruit aromas are cherry and violet, typical of the Sangiovese, together with herbs and chocolate aromas from the Merlot.

Dry and harmonious, it is an overall well-balanced wine.

Food pairing

Ravioli of Mora Romagnola meat with spicy sausage, scented with stridoli and shallots, red meat, medium mature cheese. Serve between 17° C.

Awards 2018

Silver Medal Mundus Vini

*The alcohol level may vary based on the vintage.





*Delicate, herbaceous
and aromatic*

PAGADEBIT

Romagna DOC Pagadebit

Vitigno vigoroso e produttivo, con bacca dalla buccia spessa e resistente alle intemperie, cosicché anche durante le annate più scarse di prodotto, i contadini poteva contare su questo vino per pagare i propri debiti. This grape variety is strong and productive; its berries have a thick and durable skin. Therefore, even during the bad seasons, the farmers can count on this wine to pay off their debts.

Varietà / Variety

Bombino Bianco

Alc. vol*

12%

Area di produzione / Production area

Colline Romagnole / Hills in Romagna

Terreno / Soil

Medio impasto / Medium-textured soil

Note degustative / Tasting notes

Freschezza, sapidità e aromaticità fanno del Pagadebit una grande scoperta per gli amanti del vino bianco. Dal colore giallo paglierino vivace presenta sentori floreali tipici del vitigno come biancospino, aromi fruttati di pesca bianca e un gusto gradevole. Il finale è avvolgente e finemente erbaceo. Its fresh, savory and aromatic character makes Pagadebit a great discovery for white wine lovers. With a lively straw-yellow color, it has an intense floral perfume, typical of the grape variety, like hawthorn, fruity aromas of white peach and a pleasant taste. The finish is soft and finely herbaceous.

Abbinamenti / Food pairing

Antipasti di verdure, frittatine con cipolla fresca, risotto con asparagi, zuppa di piselli e porri con scambi dell'Adriatico, crostacei. Servire a 12° C.

Vegetable appetizers, omelette with fresh onions, rice with asparagus, pea soup with leeks and Adriatic sea prawns, shellfish. Serve at 12° C.

Premi 2017 / Awards 2017

Commended International Wine Challenge UK

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



*Fresh, fruity,
fragrant*

Prugneto

Edizione Limitata

Romagna DOC Sangiovese Superiore

This vintage was born from the traditional vinification of the oldest clones in the Prugneto vineyard, the vines planted in the best exposure areas. Aged for about 10 months in 3 new French oak barrels of 25hl, in which the winemaker has identified the best integration of wine and wood.

Variety

Sangiovese grosso 100%

Alc. vol*

13.5%

Production area

Nespoli (m. 177 asl)

Soil

Clayey

Tasting notes

This wine has a deep ruby red color with violet highlights, its perfume is abundantly vinous, with notes of red fruits, hints of spices and vanilla, which come from the expertly toasted oak barrels. The palate consists of a great concentration of flavors on the palate with fine and pleasantly sweet tannins.

Food pairing

Grilled or braised red meat, aged cheeses and salami.
Serve at 16° C.

*The alcohol level may vary based on the vintage.