

Podere Cipolla

Emilia-Romagna, Italy

Winemaker: Denny Bini

Region: Emilia-Romagna, Italy

Location: Coviolo, Italy

Appellation: Bianco dell'Emilia IGT



Podere Cipolla estate vines planted on clay soils with sand and gravel, southern exposure at an altitude of 150 meters.



Spontaneous fermentation in stainless steel tanks before maceration on the skins for 4-5 days. Refermentation occurs in bottle using the ancestral method without disgorgement (sur lies).



Practicing Organic



85% Malvasia di Candia & 15% Spergola & Moscato



About the Winery/Winemaker

There is no name more synonymous with that of Lambrusco than Denny Bini. He founded Podere Cipolla in 2003 with an eye to bring ancestral method production and several Lambrusco varietals back from the brink of disappearing entirely from the landscape of Emilia. 7 hectares in total, there are 4.5 acres under vine, the rest planted to orchards and cultivated as arable land. Over the past two decades Denny has become something of a legend in the world of Lambrusco working to lead the region back to more natural production methods and seeding the future for a renaissance. A majority blend of Grasparossa, Sorbara, Salamino, Maestri, Montericco with a small balance of Malbo Gentile. Ponente 270 is a refreshing and full-bodied Lambrusco made by former cellar master, Denny Bini.