

Podere Cipolla

Emilia-Romagna, Italy

Winemaker: Denny Bini

Region: Emilia-Romagna, Italy

Location: Coviolo, Italy

Appellation: Lambrusco dell'Emilia IGT

Varietals: Malbo, Lambrusco

Grasparossa, Malvasia, Spergola.



15-year-old vines; 200 meters above sea level; soils are silty-clay rich in pebbles; organic farming.



4-5 days maceration on skins; spontaneous fermentation with indigenous yeasts in stainless steel; second fermentation (ancestral method) in bottle. No filtering, stabilizing or clarification.



Practicing Organic



85% Lambrusco, 15% Malbo

Ponente 270

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 varieties 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.

