
Noelia Ricci Bro Bianco

Winery: Noelia Ricci

Category: Wine – Still – White

Grape Variety: 93% Trebbiano, 7% other varietals (Pagadebit-Bombino, Sauvignon and Pinot)

Region: Fiuma di Predappio / Emilia-Romagna/ Italy

Vineyard: Estate in Fiumana di Predappio

Winery established: purchased in 1941, launched in 2013

Feature: Sustainable



Product Information

Soil: Yellow clay soil with limestone and Sulphur minerals

Altitude: 590 feet above sea level

Age of vines: 5-year-old vineyards

Vinification & Yield: Fermentation of Trebbiano must with a 6-month maceration on the skins of the other white grapes used in blend (7%). The fermentation takes place in stainless steel temperature controlled tanks. Aged 5 months on lees in stainless steel tanks and min of 2 months in bottle. Yield: 9000 kg/ hectare

Tasting Note: A delicious white wine exposing the nose to delicate fruit, lemon zest, floral, and citrus notes. The palate is graced with flavors of pear, lemon, citrus, and slight herbal notes. Nicely balanced with a crisp medium finish.

Production: 13,000 bottles

Alc:12 %

Producer Information

Noelia Ricci is a 22 acres wine project launched in 2013 in Predappio – Emilia Romagna, within Tenuta Pandolfa, an estate rich in history. The name *Pandolfa* is believed to be derived from *Sigismondo Pandolfo Malatesta*, a bold military leader from the mid-15th century. A portrait of him by Piero della Francesca hangs in the Louvre. Pandolfa villa was built between 1731 and 1763, it dominates the valley of the Rabbi with its monumental aspect. The Commander Giuseppe Ricci, purchased the property in 1941. His daughter, Noelia Ricci, after whom the whole project was named, was the visionary woman who saw the land as suited for a winery. She started planting the first vineyards in the 1970's. Today it is Marco Cirese, Noelia Ricci's grandson, who is managing the winery. Noelia Ricci is a tribute to the classic style, with a contemporary approach. Respecting the land's natural inclination and going back to the way farmers used to make Sangiovese wine of Romagna. By avoiding over-extraction, excessive alcohol content and highly concentrated colors, Noelia Ricci's wines have a fine structure, strong personality and complexity, while maintaining an inviting approach and pursuing drinkability. The vineyards represent a tribute to the local winegrowing tradition, as they are exclusively planted with the autochthonous Sangiovese and Trebbiano varieties and, to a very small extent, with Pagadebit grapes.