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## Noelia Ricci “Bro Bianco” Romagna DOC Trebbiano

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**Winery:** Noelia Ricci

**Category:** Wine – Still – White

**Grape Variety:** 100% Trebbiano - Trebbiano Romagnolo and Trebbiano di Spagna

**Region:** Predappio / Emilia-Romagna/ Italy

**Vineyard:** in San Cristoforo, Predappio

**Winery established:** 2010

**Feature:** Organic

**Awards:** 2021: 91+ Vinous, “Top Wine” Slow Wine Guide 2023; 2022: 95 WE



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### Product Information

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**Soil:** Yellow clay soil with limestone and sulphur minerals

**Elevation:** 200 meters (656 feet) above sea level

**Age of vines:** planted between 2001 and 2012

**Vinification:** Hand-picked in the first week of September. Spontaneous fermentation of Trebbiano must with partial skin contact. The fermentation takes place in temperature-controlled stainless steel tanks. Aged 6 months on the lees in stainless steel tanks with a small amount of skin. Aged a minimum of 4 months in bottle.

**Yield:** 9,000 kg/ hectare; 2kg/plant

**Tasting Note:** The whale on the label is reminiscent of the sea, which used to cover these lands. Trebbiano cultivated on the sloping hills that look out at the Adriatic Sea. A journey into the depths of memory to reminisce. 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 finish.

**Production:** 10,000 bottles

**Alc:**12.5 %

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### Producer Information

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Noelia Ricci is a 9 hectares (22 acres) wine project launched in 2013 in Predappio – Emilia Romagna, within Tenuta Pandolfa, an estate rich in history. The Pandolfa villa was built between 1731 and 1763, it dominates the valley of the Rabbi stream 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 continuing the vision of his family. He has picked up the threads of this story, with the intention of transforming the winery in a place of excellence, weaving together the family's history and that of the land and engaging in an ongoing dialogue with local traditions and the native grape varieties Sangiovese and Trebbiano.

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 first vintage was produced in 2013. Total annual production is about 48,000 bottles.