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## Noelia Ricci “Godenza” Romagna DOC Sangiovese Predappio

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**Winery:** Noelia Ricci

**Category:** Wine – Still – Red

**Grape Variety:** 100% Sangiovese

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

**Vineyard:** “Vigna Godenza”, Fiumana di Predappio

**Winery established:** 2010

**Feature:** Organic

**Awards:** 2018: Tre Bicchieri Gambero Rosso, 91 Vinous, 91 Falstaff Magazine



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### Product Information

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**Soil:** Calcareous yellow clay soil with sand presence. A total of 1 hectare (2.5 acres).

**Altitude:** 300 - 340 meters (985 - 1,115 feet) above sea level

**Age of vines:** Planted in 1999

**Vinification:** Manual harvest in the second week of September. The different clones are harvested separately and then blended during the fermentation, which takes place in stainless steel at a controlled temperature. Skin maceration lasts 28 days followed by the malo-lactic fermentation. Aged for 9 months in stainless steel and a minimum of 12 months in the bottle.

**Yield:** 5,000 kg/hectare; 1.5kg/vine

**Tasting Note:** The monkey embodies the style of a wine that goes back to the origins of Sangiovese. A wine firmly planted in the land, which faithfully describes the hillcrest it comes from. A vineyard with a very high amount of sandstone, which lends the wine its typical savory grip. On the nose, the wine shows aromas of spice, wildflowers, cherries and pepper. On the palate it is full-bodied with aromas of spice and a long finish.

**Production:** 13,000 bottles

**Alc:** 13 %

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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 58,000 bottles.