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## Noelia Ricci “Il Sangiovese” 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:** Estate  
**Winery established:** 2010  
**Feature:** Organic



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### Product Information

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**Soil:** Calcareous yellow clay soil

**Altitude:** 250 – 300 meters (820 - 980 feet) above sea level

**Age of vines:** Planted in 2002

**Vinification:** Manual harvest in the second week of September. The different clones are harvested separately and then blended during fermentation. The fermentation takes place in stainless steel at controlled temperature. Skin maceration lasts 18 days and is followed by the malolactic fermentation. Aged for 6 months in stainless steel tanks and minimum of 8 months in the bottle.

**Yield:** 1.5 kg per plant; 5,000kg / hectare.

**Tasting Note:** Il Sangiovese is represented by a wasp, a regular presence in the vineyards and crucial to the protection of vineyard biodiversity. Delicious and refined aromas of raspberry and pomegranate with underbrush. This wine maintains a subtle herbaceous and a cheerful palate that offers small red fruits, cinnamon and a hint of orange peel accompanied by smooth tannins.

**Production:** 32,000 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.