
Noelia Ricci Cru Godenza DOC

Winery: Noelia Ricci
Category: Wine – Still – Red
Grape Variety: Sangiovese
Region: Fiuma di Predappio / Emilia-Romagna/ Italy
Vineyard: Godenza
Winery established: 1941
Feature: Sustainable
Awards: 2014 & 2016 Tre Bicchieri



Product Information

Soil: Calcareous yellow clay soil with sand presence (30%)

Altitude: 985 to 1,115 feet above sea level

Age of vines: planted in 1999

Vinification & Yield: Manual harvest in the second week of September. The different clones are harvested and made the fermentation in blend. The fermentation is in stainless steel with controlled temperature. The maceration with the skins is 28 days and after the malolactic fermentation. Aged 8 months in stainless steel tanks and min. 12 months in bottle. Yield 5000 kg/hectare.

Tasting Note: From Sangiovese grapes, handpicked in the historic Vigna Godenza, is born a wine, that goes back to the origins of the traditions of this vineyard and the territory of Predappio. On the nose, the wine shows aromas of spice, wildflowers, cherries and pepper. On the palate it is full-bodied with great spice and a long finish.

Production: 13,000 bottles

Alc: 13 %

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.