

NOELIA RICCI

Est. 1941

GODENZA

Sangiovese Predappio



1.

2.



3.

Type of wine: Red organic wine.

Denomination: Romagna DOC Sangiovese Predappio.

Location of the vineyards: Fiumana di Predappio (Forlì, Italy).

CRU: Specific vineyard called “Vigna Godenza”.

Altitude: 300-340 m a.s.l.

Soil type: Calcareous yellow clay soils, with sand presence.

Vineyards characteristics: Vines of 1999, with 4.500 plants per hectare, with a Guyot training system.

Grape variety: 100% Sangiovese.

Harvest: Manual in 15 kg cases, end of September.

Yield: 5.000kg / hectare; 1,3 kg per plant.

Vinification: Spontaneous fermentation carried out by indigenous yeast, followed by temperature-controlled maceration in stainless steel tanks. Skin contact lasts approximately 45 days. Following a malolactic fermentation, without clarification or filtration.

Ageing: 12 months in concrete tanks and minimum 9 months in bottle.

Annual production: 6.000 bottles.

GODENZA

TECHNICAL FILE

CONTACT

info@noeliaricci.it

Phone +39 0543 940073

NOELIARICCI.IT

NOELIA RICCI

Est.1941

IL SANGIOVESE

Sangiovese Superiore



Type of wine: Red organic wine.

Denomination: Romagna DOC Sangiovese Superiore.

Location of the vineyards: Fiumana di Predappio (Forlì, Italy).

Altitude: 250-300 m a.s.l.

Soil type: Calcareous yellow clay soils.

Vineyards characteristics: Vines of 2002, with 4.500 plants per hectar, with a Guyot training system.

Grape variety: 100% Sangiovese.

Harvest: Manual in 15 kg cases, in the second week of September.

Yield: 1,5 kg per plant; 6.700 kg/hectare.

Vinification: The different clones are harvested and vinified separately. Spontaneous fermentation carried out by indigenous yeast, and temperature-controlled maceration in stainless steel tanks. Skin maceration lasts 18 days followed by the malo-lactic fermentation, without clarification or filtration.

Ageing: 70% in stainless steel tanks and 30% in concrete tanks for 8 months and minimum 4 months in bottle.

Annual production: 32.000 bottles.

IL SANGIOVESE

TECHNICAL FILE

CONTACT

info@noeliaricci.it

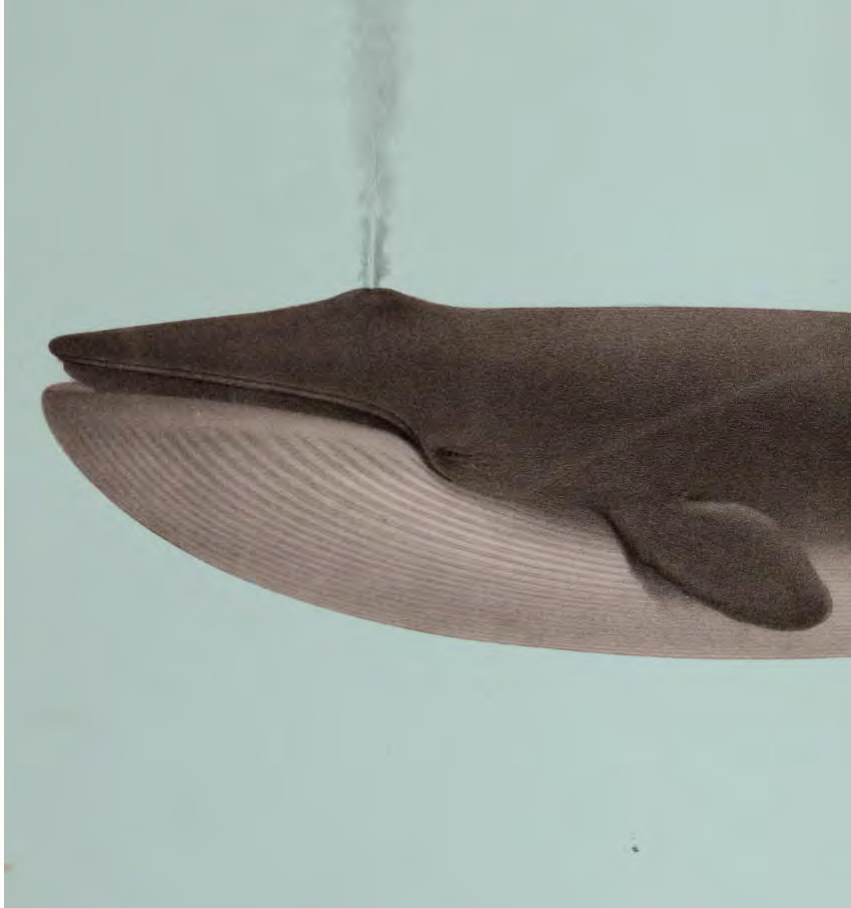
Phone +39 0543 940073

NOELIARICCI.IT

NOELIA RICCI

Est.1941

BRO'
Trebbiano



Type of wine: White organic wine.

Denomination: Romagna DOC Trebbiano.

Location of the vineyards: Fiumana di Predappio (Forlì, Italy).

Altitude: 200 m a.s.l.

Soil type: Yellow clay soil with limestone and Sulphur minerals.

Vineyards characteristics: Vines of 2001-2012, with 4.500 plants per hectare, with a Guyot training system.

Grape variety: 100% Trebbiano - Trebbiano Romagnolo e Trebbiano di Spagna.

Harvest: Hand-picking, in the first week of September.

Yield: 9.000kg / hectare; 2 kg per plant.

Vinification: Spontaneous fermentation of Trebbiano must with partial skin contact. The fermentation takes place in temperature-controlled stainless steel tanks.

Ageing: 6 months on lees in stainless steel tanks with a small quote of skins and minimum 4 months in bottle.

Annual production: 10.000 bottles.

BRO'

TECHNICAL FILE

CONTACT

info@noeliaricci.it

Phone +39 0543 940073

NOELIARICCI.IT