

NOELIA  
RICCI

Est. 1941



## History

Noelia Ricci is more than a company. It is a family album. On this land in the Valle del Rabbi, owned by the Ricci family since 1941, the mark of Noelia, a great woman, is very clear; this is why her name graces the label.

It was she who understood the potential of these slopes and, driven by a strong vision, planted the first vineyard during the 1970s. Ever since, her daughter Paola has nourished her mother's vision with passion and intelligence, and has been followed with dedication and enthusiasm by Noelia's three grandchildren, including Marco, who has now taken over the reins of the family business. Marco's goal is to transform the company into a brand of excellence, by bonding the family history with the territory through a constant dialogue between the local traditions and the vineyards.

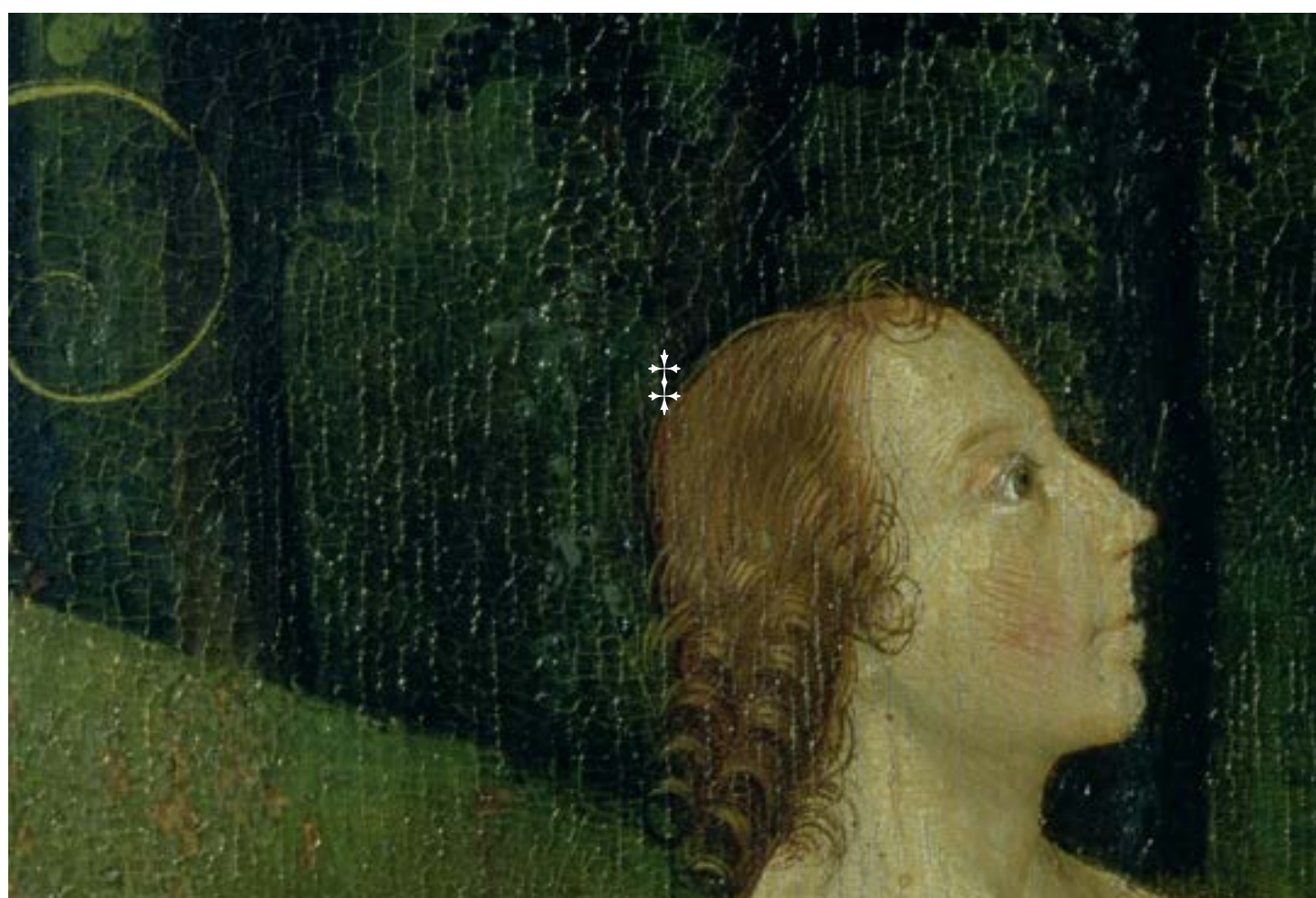


## Vineyards

In the heart of the estate we have selected the nine best hectares, which represent a rare and unique example of Chateaux in the Emilia-Romagna region. The wine produced is the result of the merging of a special care of the grape variety - respectful of nature and traditions - with a particular land; in fact the vineyards are located on the ridge of the hill facing southwest, 200-340 metres above sea level. The particular sandy-clay land of the Rabbi Valley, the great exposure and the woods all around form the perfect setting for growing the Sangiovese and the Trebbiano.



## Wines





**Type of wine:** Red wine made from sustainable farming.

**Denomination:** Romagna Sangiovese Superiore DOC.

**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, spurred-cordon training.

**Grape variety:** 100% Large-berried Sangiovese, Romagna biotype.

**Harvest:** Manual, in the second week of September.

**Yield:** 5.000kg /hectar; 1,5 kg per plant.

**Vinification:** 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 18 days and after the malo lactic fermentation.

**Ageing:** 6 months in stainless steel tanks and minimum 8 months in bottle.

**Annual production:** 32.000 bottles.

# IL SANGIOVESE

## TECHNICAL FILE

1



**BOTTLE VIEW**  
rendered simulation

A | FRONT  
B | SIDE  
C | BACK

**Type of wine:** Red wine from sustainable farming.

**Denomination:** Romagna Sangiovese Superiore DOC.

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

**CRU:** Specific vineyard called Godenza.

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

**Soil type:** Calcareous yellow clay soils, with sand presence (30%).

**Vineyards characteristics:** Vines of 1999, with 4.500 plants per hectar, spurred-cordon training.

**Grape variety:** 100% Large-berried Sangiovese, Romagna biotype.

**Harvest:** Manual, in the second week of September.

**Yield:** 5000kg / hectar; 1,5 kg per plant.

**Vinification:** 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 malo lactic fermentation.

**Ageing:** 8 months in stianless steel tanks and minimum 6 months in bottle.

**Annual production:** 13.000 bottles.

# GODENZA

## TECHNICAL FILE

2



**BOTTLE VIEW**  
rendered simulation

A | FRONT  
B | SIDE  
C | BACK

**Type of wine:** White wine from sustainable agriculture.

**Denomination:** Bianco Forlì IGT.

**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:** 93% Trebbiano Romagna's typical clone, 7% Pagadebit (local grapes).

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

**Yield:** 9.000kg / hectar; 2 kg per plant.

**Vinification:** Fermentation of Trebbiano must with a 6-month maceration on the skins of Pagadebit. The fermentation takes place in stainless steel temperature-controlled tanks. .

**Ageing:** 6 months on lees in stainless steel tanks and minimum 2 months in bottle.

**Annual production:** 13.000 bottles.

# BRO'

## TECHNICAL FILE

3



**BOTTLE VIEW**  
rendered simulation

A | FRONT  
B | SIDE  
C | BACK

## NOELIA RICCI

Est. 1941

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