

STORY

THE HISTORY OF THE ESTATE

Noelia Ricci is a project started in 2010 within Tenuta Pandolfa, an estate rich in history and stretching over an area of 140 hectares at the foot of the Tuscan-Emilian Apennines, just a few kilometers away from Predappio. The name Pandolfa is believed to be derived from Sigismondo Pandolfo Malatesta, known as the “Wolf of Rimini”, who is said to have stayed for a long time in this area before plundering the Castle of Fiumana in 1436. From 1626 to 1941 the estate was owned by Marchesi Albicini. In 1941 the property was taken over by Commendator Giuseppe Ricci, an entrepreneur from Forlì. In the years of World War Two, Pandolfa’s happy times came to an abrupt end, going from the Marchesi’s holiday home to the tragic events of the war period. The estate was occupied by the Germans and then attacked by the Polish army, while its cellars were opened to give shelter to refugees. In the fifties, after peace was finally restored, Giuseppe Ricci undertook extensive renovation works on the estate, encouraging the involvement of famous local artists, who created works of art honoring the land’s heritage and history. Ricci also focused on the estate’s agricultural production, he bought two adjoining farms and, after years during which he totally modified the land’s orography, he planted the first vines of Sangiovese and Trebbiano grapes.

THE HISTORY OF THE FAMILY

Upon Ricci’s death in 1980, his daughter Noelia, after whom the whole project was named, was the first to realize the potential of these hills and, guided by her vision, she started planting new vineyards and building a winery. Pandolfa is now owned by Noelia’s grand-daughter, Paola Piscopo, who used all her enthusiasm to restore the estate to the role it deserves in the area. Today, one of her children, Marco Cirese, a fourth-generation member of the family, 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 native grape varieties.

THE STORY OF NOELIA RICCI

Noelia Ricci is a dream translated into vision. Respecting the land’s natural inclination and going back to the way farmers used to make Sangiovese wine in this area. In 2010, Marco began working on the new zoning project. He chose the 7 top hectares, 9 at present, which represent a rare, if not unique, example of Chateaux in the Romagna region. He put together a new team and, through mutual understanding and empathy, they found a new way to communicate and tell this story. Noelia Ricci is a tribute to the classic style, with a contemporary approach. By avoiding over-extraction, excessive alcohol content and highly concentrated colors, we strive to make wines having a fine structure, strong personality and complexity, while maintaining an inviting approach and pursuing drinkability. The first vintage was produced in 2013.

NOELIA
RICCI

LAND

PREDAPPIO AND SANGIOVESE

The production area of Sangiovese di Romagna extends south of Via Emilia, along wide valleys located between the provinces of Ravenna and Forlì-Cesena, at a height ranging from 100 to 350 meters above sea level and with soils of sedimentary-clayey matrix. Since vintage 2011, the land has been divided into 12 subzones in compliance with production specifications. The subzone of Predappio is a historic Sangiovese winegrowing area.

The growing of Sangiovese grapes is closely associated with the history of prominent wine-producing families, above all, the Zoli family, who contributed to the regional development of winegrowing by selecting specific ecotypes with elliptical clusters and introducing head-training and low-training systems. The history of winegrowing in Predappio is closely tied to the characteristics of its soil and natural environment.

The soil is rich in clay which, the higher you go, by following the Rabbi stream, the more it becomes colored, light and full of minerals. Predappio's most interesting Crus are located near the hillcrests above the ravine line, at an altitude of over 250 meters above sea level in 4 areas: Predappio Alta, San Cristoforo, San Zeno and Rocca delle Caminate.

TERROIR

Noelia Ricci is a small **CRU** set on a hillcrest with South East exposure, at a height of 200 to 340 meters above sea level in San Cristoforo. The soil is a combination of three different geologic matrixes: "spungone" (biocalcarenite) from Bertinoro, sandstone from Modigliana and sulphurous marl from Predappio. Three components with a strong personality, a challenging soil, hard to tame. Soils are clayey but light because of the presence of ochre-colored sands and very rich in sulphurous and calcareous minerals.

Predappio's climate is basically continental, with variations as you climb up the hillcrest due to the temperature range and sea breeze blowing from the Adriatic Sea, which is about 50 kilometers away, and finds no obstacle to stop it. The climate is salubrious and humidity is low because of drying winds sweeping in from the sea.

The winery is based on the model of classic and well-kept vineyard management, the fruit of age-old and deeply rooted experience.

Noelia Ricci's 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. The vineyards were planted in the late nineties. The vines are spurred cordon-trained and surrounded by precious windbreaks providing protection from excessive heat and wind in summertime. The winery is increasingly committed to environmental sustainability, with soil management based on cover cropping and the greatest attention paid to the plants' wellbeing and harmonious integration with the environment.

Vineyard care and maintenance is performed by the winery's staff members, who know each vine by heart and deal with them on a daily basis. Noelia Ricci is slowly but surely converting to organic farming.

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IDENTITY

Identity begins with a name, Noelia Ricci. The woman who inspired this project.

Noelia, so naturally charismatic and genuine, a woman who, a long time ago, believed in this land's potential. She has been our guiding light ever since, the memory of happy times, the woman who kept the whole family together around a table. A project seeking to reaffirm a family identity which today, with the fourth generation, is still the key value at the core of who we are and what we do. The second key feature of the project is our fascination for the world of animals. A world that has always been complementary to our countryside. The shapes of animals living in the woods surrounding the vineyards, and those reared on the farm, which was originally part of the estate, trigger distant memories. We began exploring the world of imaginary creatures and the world of contemporary animals, by going through illustrations from late nineteenth-century archives, and we were attracted to figures which, while being realistic, though not photographically realistic, lend themselves to a certain freedom of imagination.

The most advanced of animals is represented on the label of our oldest wine, **GODENZA**. The primate 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 savoury grip.

IL SANGIOVESE is represented by a wasp, a regular presence in the vineyards and crucial to the protection of vineyard biodiversity. A vintage wine, quick and stinging, as refreshing and easy-going as wines used to be.

The whale is represented on the label of **BRO'**, our Trebbiano wine. It is reminiscent of the sea, which used to cover these lands, and takes us on a journey through memory, back to an abstract time that leads us into the unconscious.

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