

NOELIA RICCI

Est. 1941

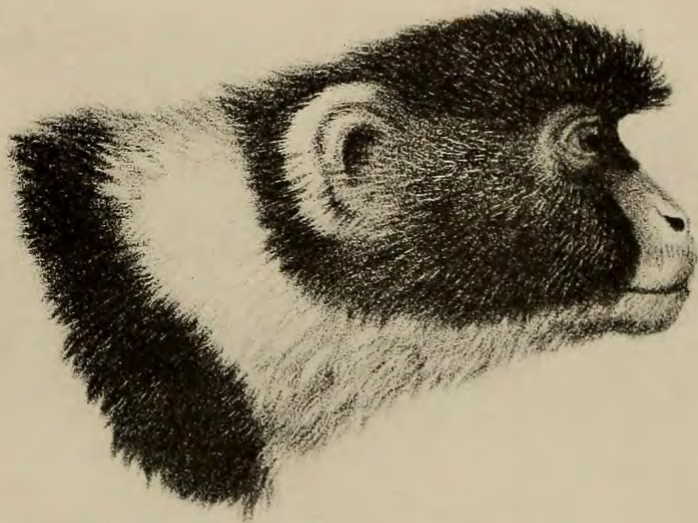
GODENZA

Sangiovese Predappio



1.

2.



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Type of wine: Red wine from organic farming.

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 hectar, spurred-cordon training.

Grape variety: 100% Sangiovese.

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

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

Vinification: Spontaneous fermentation carried out by indigenous yeast, followed by temperature-controlled maceration in stainless steel tanks. Skin contact lasts approximately 28 days. Following a malolactic fermentation, without clarification or filtration.

Ageing: 9 months in stainless steel tanks and minimum 12 months in bottle.

Annual production: 13.000 bottles.

GODENZA

TECHNICAL FILE

CONTACT

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NOELIA RICCI

Est.1941

IL SANGIOVESE

Sangiovese Predappio



Type of wine: Red wine from organic farming.

Denomination: Romagna DOC Sangiovese Predappio.

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% Sangiovese.

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

Yield: 1,5 kg per plant; 5.000kg / 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 6 months and minimum 6 months in bottle.

Annual production: 32.000 bottles.

IL SANGIOVESE

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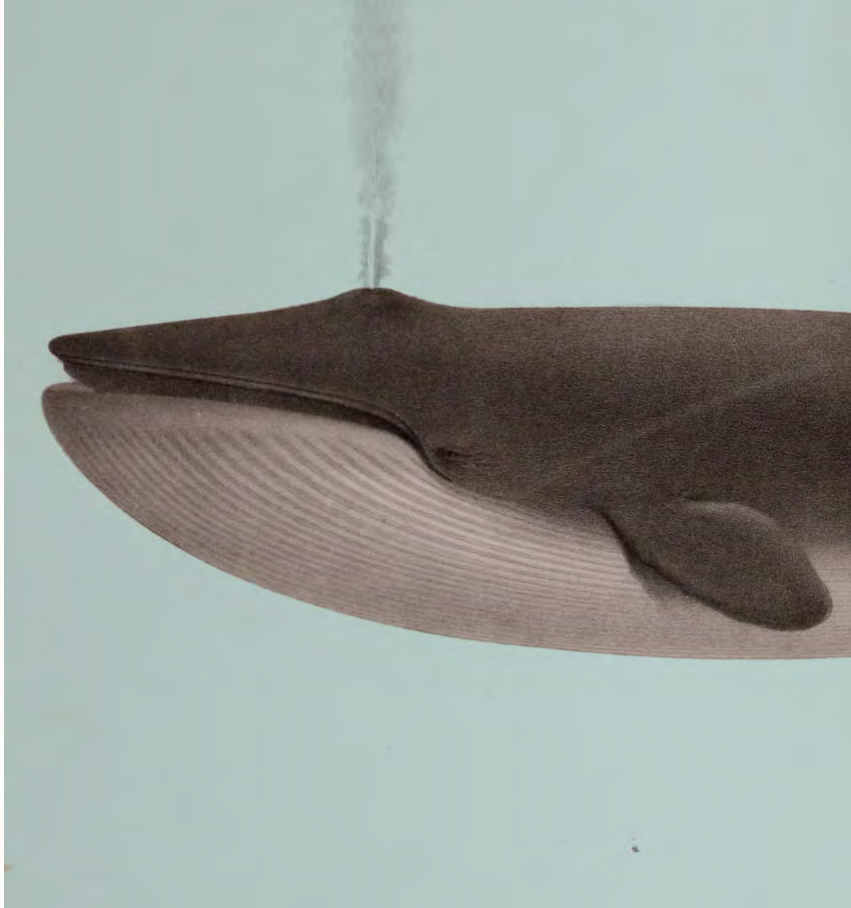
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NOELIA RICCI

Est.1941

BRO'
Trebbiano



Type of wine: White wine from organic agriculture.

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.

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

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

Vinification: Spontaneous fermentation of Trebbiano must with a little quote of skins. The fermentation takes place in stainless steel temperature-controlled tanks.

Ageing: 6 months on lees in stainless steel tanks with a small quote of skins and minimum 5 months in bottle.

Annual production: 13.000 bottles.

BRO'

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