
Noelia Ricci “Godenza” Romagna DOC Sangiovese Predappio

Winery: Noelia Ricci

Category: Wine – Still – Red

Grape Variety: 100% Sangiovese

Region: Predappio/ Emilia-Romagna/ Italy

Vineyard: Cru from Vigna Godenza in San Cristoforo, Predappio, Forlì.

Winery established: 2010

Feature: Organic

Awards: 2018: Tre Bicchieri, 91 Vinous, 91 Falstaff; 2020: Tre Bicchieri, 94 WE; 2021:

95 WE + Cellar Selection



Product Information

Soil: Calcareous yellow clay soil with sand presence. A total of 1 hectare (2.5 acres).

Altitude: 300 - 340 meters (985 - 1,115 feet) above sea level

Age of vines: Planted in 1999

Vinification: Manual harvest in the last week of September. Spontaneous fermentation with indigenous yeast, followed by temperature-controlled maceration in stainless steel tanks. Skins contact lasts about 45 days, followed by malolactic fermentation. No clarification or filtration. Aged for 12 months in concrete tanks and a minimum of 9 months in bottle.

Yield: 5,000 kg/hectare; 1.3 kg/vine

Tasting Note: The monkey 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 savory grip. On the nose, the wine shows aromas of spice, wildflowers, cherries and pepper. On the palate it is full-bodied with aromas of spice and a long finish.

Production: 6,000 bottles

Alc: 13 %

Producer Information

Noelia Ricci is a 9 hectares (22 acres) wine project launched in 2013 in Predappio – Emilia Romagna, within Tenuta Pandolfa, an estate rich in history. The Pandolfa villa was built between 1731 and 1763, it dominates the valley of the Rabbi stream 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 continuing the vision of his family. He 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 the native grape varieties Sangiovese and Trebbiano.

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 first vintage was produced in 2013. Total annual production is about 48,000 bottles.