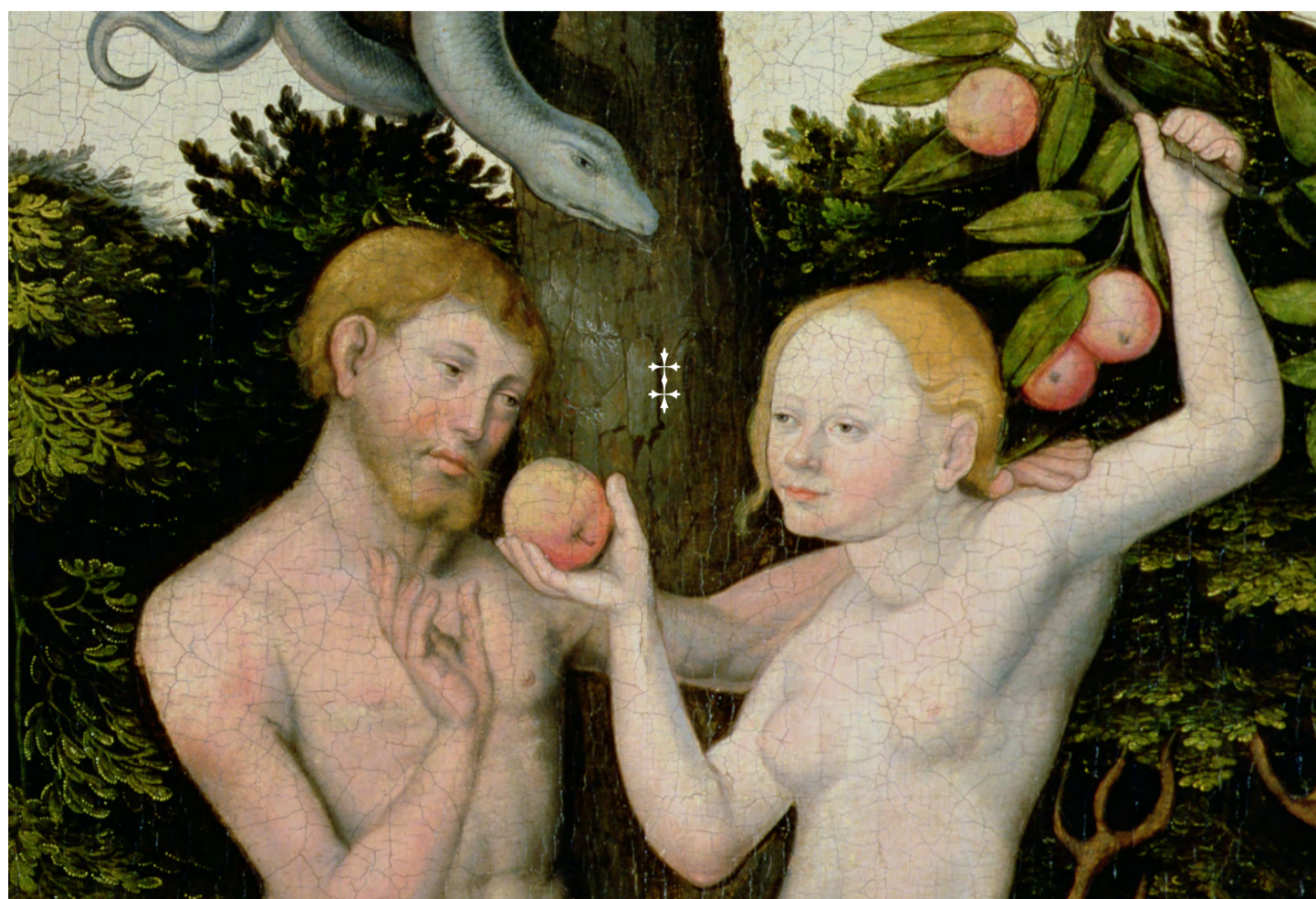


NOELIA
RICCI

Est. 1941

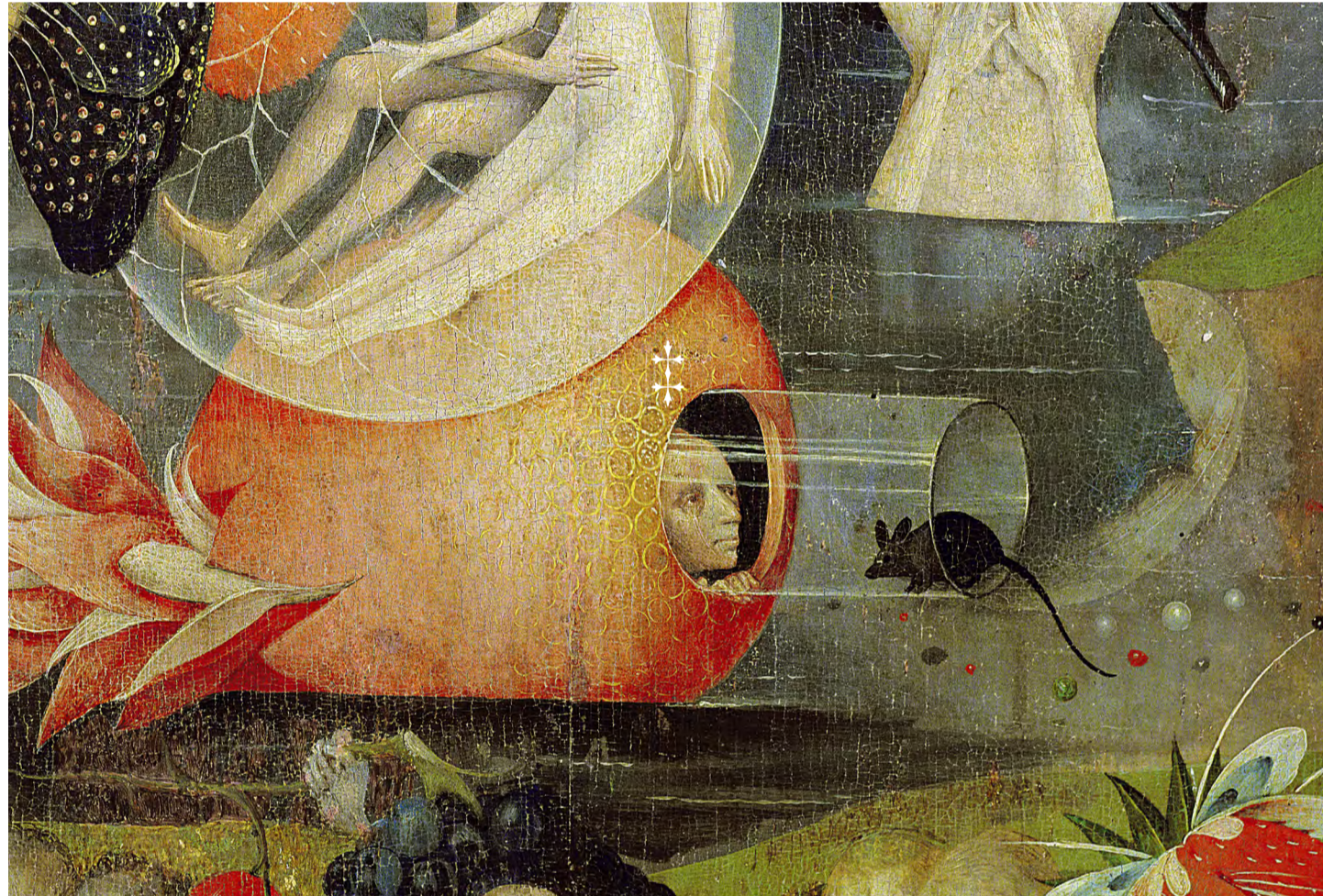


History

Noelia Ricci is more than a company. It is a family album. On this land in Predappio hills, 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.

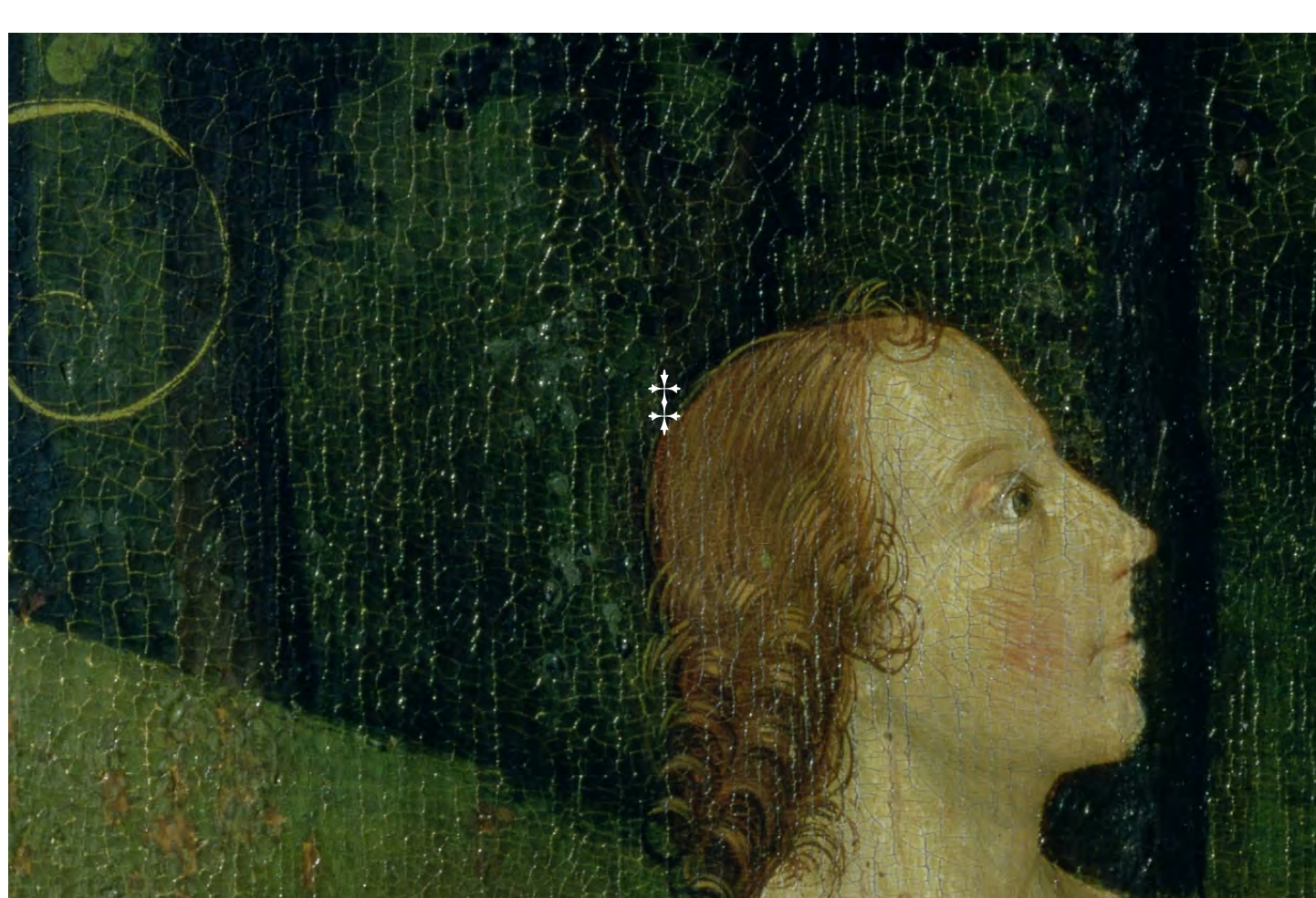


Vineyards

In the highest part of the estate we have selected nine 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 southeast, 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 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 15Kg cases, in the second week of September.

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

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.

IL SANGIOVESE

TECHNICAL FILE

1



BOTTLE VIEW
rendered simulation

A | FRONT
B | SIDE
C | BACK

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 hectar, with a Guyot training system.

Grape variety: 100% Sangiovese.

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

Yield: 5.000kg / hectar; 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

2



BOTTLE VIEW
rendered simulation

A | FRONT
B | SIDE
C | BACK

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: Manual, in the first week of September.

Yield: 9.000kg / hectar; 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

3



BOTTLE VIEW
rendered simulation

A | FRONT
B | SIDE
C | BACK

