



VINITY
WINE COMPANY

Noelia Ricci Bro' Trebbiano

Appellation: Romagna Trebbiano DOC

Region: Emilia-Romagna

Type: White, dry

Varietal: 100% Trebbiano, Romagna biotype

Trebbiano cultivated using sustainable farming methods on the sloping hills that look out at the Adriatic Sea. A journey into the depths of memory to reminisce..

Tasting Notes

Color: Straw yellow with golden reflections.

Bouquet: Delicate fruit scents, lemon zest, florals and citrus notes.

Flavor: Fresh and tasty flavor consistent with the bouquet; round and balanced, but with enough acidity and freshness with a citrus and mineral backbone, with light notes of a bitter fruit on the harmonious finish.

Food Pairing

White meats, in general fatty and tasty. Sauces also go well especially on risotto.

Serving Temperature: Between 14°C and 16°C (57-60° Fahrenheit).

Vineyard Notes

Production Area: All estate vineyards.

Location: Fiumana di Predappio (Forlì, Italy).

Altitude: 200 m a.s.l.

Soil: Yellow clay soil with limestone and Sulphur minerals.

Plant density: 4.500 plants per hectare, with a Guyot training system.

Winemaking Notes

Harvest: Manual, in the first week of September.

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

Vinification: A focus on natural wine making and minimal intervention showcase the flavor of this wine. Fermentation is in stainless steel with controlled temperature. The maceration on a small amount of the grape-skins for 28 days and after malolactic fermentation.

Aging: 4 months on lees in stainless steel tanks and minimum 2 months in bottle.

Annual production: 13.000 bottles.



Noelia Ricci was created in 2010 on the historic Pandolfa estate that was owned by Giuseppe Ricci. Upon his death in 1980, his daughter Noelia, from whom the entire project takes its name, was the first to understand the potential of the original estate's slopes. Driven by this strong vision, she began to plant new vineyards and to start construction of the winemaking cellar. Pandolfa is still owned by Ricci's granddaughter, Paola Piscopo, who has used all her enthusiasm to give the Estate an important role in the territory. Today one of her sons, Marco Cirese, has taken the reins of the operation with the goal of making wines with a fine structure, a strong personality and an ability to develop complexity, while also producing wines for the pleasure of drinking. The first vintage was 2013 and, since August 2018, the winery is in the process of organic conversion.