



VINITY
WINE COMPANY

Noelia Ricci

Godenza, Sangiovese Superiore

Appellation: Romagna DOC, Sangiovese, Predappio

Region: Emilia-Romagna

Type: Red, dry

Varietal : 100% Sangiovese Grosso, Romagna biotype

From organically farmed Sangiovese grapes, handpicked in the historic *Vigna Godenza*, is born a wine, that goes back to the origins and traditions of the territory of Predappio. An elegant, easy-drinking expression of Sangiovese di Romagna.

Tasting Notes

Color: Ruby red; intense color.

Bouquet: Rich in cherry and wild berries tones with herbaceous and hints of resinous underbrush.

Flavor: The taste is juicy and pleasant, medium-bodied, a rich and savory confirmation of the nose.

Food Pairing

It pairs well with fresh pastas, *Bolognese*, beef, wood-grilled pork tenderloin, veal, game and hearty cheeses, and could easily be the wine of choice for an entire meal of foods from the region. It also works with *Chicken Tagine* and savory curry dishes.

Serving Temperature: Between 16°C and 18°C (60-64° Fahrenheit).

Vineyard Notes

Production Area: Single vineyard, Cru Vigna Godenza.

Location: Fiumana di Predappio (Forlì, Italy).

Altitude: 300-340 m a.s.l.

Soil: Calcareous yellow clay soils, with sand presence (30%).

Plant density: 4.500 plants per hectar, spurred-cordon training.

Winemaking Notes

Harvest: Manual, in the second week of September.

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

Vinification: Fermentation is in stainless steel with controlled temperature. The maceration with the skins is 28 days and after malolactic fermentation.

Agging: Eight months in stainless steel tanks and minimum 12 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.