



VINITY
WINE COMPANY

Noelia Ricci

Il Sangiovese, Sangiovese Superiore

Appellation: Romagna DOC, Sangiovese, Predappio

Region: Emilia-Romagna

Type: Red, dry

Varietal : 100% Sangiovese Grosso, Romagna biotype

Organically farmed Sangiovese grapes, grown on the sandy slopes of the valle del Rabbi, produce a quick, bright wine with a fresh sting. An easy-going wine that is in the traditional style of Predappio.

Tasting Notes

Color: Ruby red; intense color.

Bouquet: An herbal scent with an edge of fresh fruity hints with a touch of cherries and raspberry tones.

Flavor: Fresh and tasty flavor consistent with the bouquet; light notes of a bitter fruity taste with a harmonious finish. No oak aging is required to show brilliant wild berry, tobacco, tart cherry, and black pepper and even some herbs as well.

Food Pairing

Pasta or risotto with meat sauce, fish soup with tomato.

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

Vineyard Notes

Production Area: All estate vineyards.

Location: Fiumana di Predappio (Forlì, Italy).

Altitude: 250-300 m a.s.l.

Soil: Calcareous yellow clay soils.

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: A focus on natural wine making and minimal intervention showcases the Sangiovese in the best light possible. Fermentation is in stainless steel with controlled temperature. The maceration with the skins is 28 days and after malolactic fermentation.

Aging: 6 months in stainless steel tanks and minimum 8 months in bottle.

Annual production: 32.000 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.