



Noelia Ricci

Romagna DOC Trebbiano Brò

Overview

- Expressive, terroir-driven Trebbiano from the hills of Predappio in Romagna, grown on clay-limestone soils facing the Adriatic influence. A core part of Noelia Ricci's internationally acclaimed focus on low-intervention, site-transparent wines that uniquely express the character of place.
- Brò is Trebbiano at its best: mineral, textural, and deeply tied to its hillside Romagna origin, while still staying fresh and drinkable.

Appellation: Romagna DOC Trebbiano

Varietal: 100% Trebbiano: Trebbiano Romagnolo e Trebbiano di Spagna

Type: White, dry

Winemaking and Vineyard Notes

Production: 10,000 bottles

Harvest: Manual, in the first week of September

Vinification: 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.

Ageing: 6 months on lees in stainless steel tanks with a small quote of skins and minimum 4 months in bottle

Production Area: Fiumana di Predappio (Forlì, Italy)

Soil: Yellow clay soil with limestone and Sulphur minerals

Elevation: 200 meters above sea level

Training System: 4.500 plants per hectare, with a Guyot training system

Tasting Notes

Color: Straw yellow with golden reflections.

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

Palate: Opens with crisp, citrus-driven burst—lemon zest, green apple, and grapefruit—delivered with immediate lift from bright, linear acidity. The fruit is clean and precise rather than ripe or tropical.

Alcohol: 12.5%

Serving Temperature: Best served between 16°C and 18°C (60-64° F).

Food Pairing

Delicious with grilled branzino or sea bass, Oysters and raw shellfish, Shrimp scampi or garlic prawns, Clams with white wine and herbs, fried calamari, spaghetti alle vongole, lemon pasta or pasta with olive oil, herbs, and Parmigiano-Reggiano, risotto with seafood or spring vegetables.



Noelia Ricci is a project born in 2010 on an estate called Pandolfa which extends over 140 hectares in Predappio, at the foot of the Tuscan-Romagnolo Apennines. The winery is one of the leading voices in the new wave of Romagna wine, crafting terroir-driven Sangiovese and Trebbiano from the hills of Predappio in Emilia-Romagna.

Focused on organic farming, native fermentations, and minimal-intervention winemaking, the estate produces wines that are fresh, mineral, and deeply expressive of place. Elegant rather than heavy, Noelia Ricci's wines highlight the purity, energy, and sophistication of modern Romagna.