



Noelia Ricci

Romagna DOC Sangiovese Predappio Superiore Godenza

Overview

- From southeast of Bologna toward the Adriatic Sea and elevated hillside Vigna Godenza vineyard, Noelia Ricci's Godenza is a benchmark for the new wave of Romagna Sangiovese.
- Designated Superiore in recognition of a minimum 21 months aging (12 months in concrete vats), imparting a fuller, ripe wine of character and structure.
- Awarded the Gambero Rosso Tre Bicchieri, limited-production Godenza (only 500 cases annually) is vibrant, savory, and beautifully detailed, bursting with sour cherry, wild raspberry, violet, blood orange, and crushed stone minerality.

Appellation: Romagna DOC Sangiovese Predappio

Varietal: 100% Sangiovese

Type: Red, dry

Winemaking and Vineyard Notes

Production: 6,000 bottles.

Harvest: Manual, at the end of September

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.

Aging: 12 months in concrete tanks and minimum 9 months in bottle

Production Area: Fiumana di Predappio (Forlì, Italy)

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

Elevation: Approximately 300-340 meters above sea level

Training System: Vines of 1999; 4.500 plants per hectare; Guyot training system

Tasting Notes

Color: Ruby red

Bouquet: Precise, and progressively complex, moving from bright red fruit and floral perfume into a more savory, mineral, and herbal notes.

Palate: Opens with a burst of crisp, vibrant red fruit—sour cherry, wild raspberry, and red currant—delivered with clarity and lift rather than weight. The fruit feels cool and finely etched, reflecting the higher-altitude Predappio vineyard character.

Alcohol: 13%.

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

Food Pairing

Tomato-based sauces; slow-cooked meats, mushrooms, and traditional Romagna cuisine: Prosciutto di Parma, aged Parmigiano-Reggiano and ragù Bolognese.



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.