



Noelia Ricci

Romagna DOC Sangiovese Predappio Il Sangiovese

Overview

- An exemplary pure “cru” expression of the fullest potential of Sangiovese in the Predappio terroir.
- Organically harvested on hillside vineyards in San Cristoforo (Predappio), one of the most important subzones in Romagna DOC; cool, high-toned red fruit, pronounced minerality and tension rather than ripeness or heaviness.
- Aging in cement and steel, a wine that feels linear, aromatic, and extremely clean, where the vineyard character and sense of place emerges in every glass.

Appellation: Romagna DOC Sangiovese Predappio

Varietal: 100% Sangiovese

Type: Red, dry

Winemaking and Vineyard Notes

Production: 32,000 bottles.

Harvest: Manual, in the second week of September.

Vinification: Spontaneous fermentation carried out by indigenous yeast, and temperature-controlled maceration in stainless steel tanks. Skin maceration lasts 18 days followed by the malo-lactic fermentation, without clarification or filtration

Aging: 70% in stainless steel tanks and 30% in concrete tanks for 8 months and min. 6 months in bottle

Production Area: Fiumana di Predappio (Forlì, Italy).

Soil: Mixed matrix of clay and limestone, with variable inclusions of sand, marl, and sandstone depending on the site

Elevation: Approximately 250-300 meters above sea level

Training System: Spurred-cordon training. 4.500 plants per hectare

Tasting Notes

Color: Ruby red

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

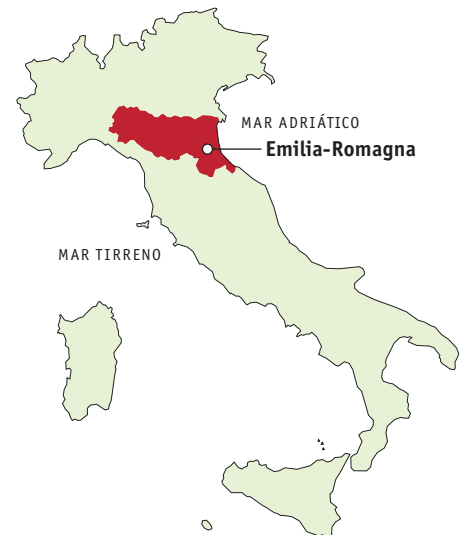
Palate: Opens with a burst of crunchy red fruit—sour cherry, wild strawberry, and cranberry—delivered in a very pure, almost translucent way. The fruit is never jammy; instead it feels cool and high-toned, like biting into just-picked berries.

Alcohol: 13%.

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

Food Pairing

Tagliatelle al ragù, pappardelle with wild boar or pork ragu, roast chicken with herbs and garlic, grilled pork chops or pork loin, Prosciutto di Parma, Parmigiano-Reggiano.



Noelia Ricci is a project born in 2010 on an estate called Pandolfi 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.