



## NOELIA RICCI

Marco Cirese created the Noelia Ricci label in 2013 to honor his aunt Noelia, who transformed the historic 140 acre family estate into what is considered the most premium vineyard land in the area. It sits on the higher elevation slopes of the region of Predappio near the town of Forlì in Emilia-Romagna. Marco wanted to emphasize the idea of each wine being from a unique cru in the vineyard land, while also showcasing the excellence of Sangiovese di Romagna. The vineyard land is fertile with Eastern exposure, leading to good yields each year. The property receives around 800 ml of rain per year on average and the Scirocco — a wind from the Adriatic — keeps the vineyard land cool and clean.

## Godenza Sangiovese

REGION	Emilia-Romagna, Italy
APPELLATION	DOC Romagna Sangiovese Superiore
VARIETALS	100% Sangiovese di Romagna
SOIL	Yellow clay with limestone and calcereous sea deposits
VINEYARD ELEVATION	250-300 m (crus)
YIELD	20-25 years
VITICULTURE	Guyot trained, Demeter Certified organic, and biodynamic
WINE MAKING	The fermentation takes place in stainless steel temperature-controlled tanks, partially with indigenous yeast. The wine spends 5 months aging in stainless steel tanks, then 8 months in the bottle prior to release.
TASTING NOTES	The value of the Valle del Rabbi terroir shines in Noelia Ricci's Godenza, a rich and elegant Sangiovese cru. The wine features a complex bouquet with hints of spice, wildflowers, tobacco, cherries, and pepper. On the palate, this wine is full and slightly piquant, mellowing out to reveal a long finish. This wine pairs well with traditional Tuscan pasta dishes and chestnut and leek soup.

