

**GRAFT**  
WINE COMPANY

BRO' / NOELIA RICCI / 2017 / EMILIA-ROMAGNA /  
ITALY

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## PRODUCER

Noelia Ricci is a dream that was finally realised by the fourth generation of a family of winemakers as part of the Pandolfa estate. There is a huge respect for the land and a desire to return to the way local farmers used to grow and produce Sangiovese. With a focus on sustainable farming, they are converting to organic practices. Through minimal intervention winemaking, their wines are closely tied to the characteristics of the soil and natural environment of Predappio. Wild fermentation, no fining or filtration, and low sulphur levels.

NOELIA  
RICCI

## VITICULTURE + VINIFICATION

Noelia Ricci is a small CRU set on a hill-crest with South East exposure at a height of 200 to 340 meters above sea level in San Cristoforo. The soil is a combination of three different geologic matrices: "spungone" (biocalcarenite) from Bertinoro, sandstone from Modigliana and sulphurous marl from Predappio. Three components with a strong personality, a challenging soil, hard to tame. Soils are clayey but light because of the presence of ochre-colored sands and very rich in sulphurous and calcareous minerals. Predappio's climate is basically continental, with variations as you climb up the hill-crest due to the temperature range and sea breeze blowing from the Adriatic Sea, which is about 50 km away, and finds no obstacle to stop it. The climate is salubrious and humidity is low because of drying winds sweeping in from the sea. Vines of 2001-2012, with 4.500 plants per hectare, with a Guyot training system. Fermentation of Trebbiano must with a 4-month maceration with a little quote of skins. The fermentation takes place in stainless steel temperature-controlled tanks. 4 months on lees in stainless steel tanks with a small quote of skins and minimum 2 months in bottle.

## TASTING NOTE

Elegant citrus. Aggressive acidity gives the wine ultimate freshness. The palate is packed with minerality and under-ripe citrus fruit. Unbelievably refreshing.

## FACTS + STATS

WINEMAKER	MARCO CIRESE
VARIETIES	TREBBIANO
APPELLATION	EMILIA-ROMAGNA
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13%
SUGAR	0 G/L
TOTAL ACIDITY	5,6 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	SO2T 88 MG/L
CASE SIZE	6

