

GRAFT
WINE COMPANY

FEDERICO SANGIOVESE SUPERIORE / NOELIA RICCI
/ 2020 / 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.

VITICULTURE + VINIFICATION

Organic large-berried Sangiovese of both Tuscan and Romagna biotypes (with about 5% of the blend from other local varieties), planted in 2004 in brown clay limestone soils in Fiumana di Predappio, 120-150 metres above sea level. Harvested in the second half of September 2020. The Sangiovese grapes are fermented in temperature controlled stainless steel tanks. The contact of the wine with the skins lasts an average of 14 days, followed by the malolactic fermentation. Minimum 6 months in stainless steel tanks and a minimum of 2 months in the bottle.

FACTS + STATS

WINEMAKER	MARCO CIRESE
VARIETIES	100% SANGIOVESE GROSSO
APPELLATION	EMILIA-ROMAGNA
CLOSURE	NATURAL CORK
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES

NOELIA
RICCI

