

GRAFT
WINE COMPANY

GODENZA / NOELIA RICCI / 2019 / 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" (biocalcarene) 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-coloured 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. The different clones are harvested separately and then blended during the fermentation, which takes place in stainless steel at a controlled temperature. Skin maceration lasts 28 days followed by natural malolactic fermentation. Ageing for 8 months in stainless steel tanks and minimum 12 months in bottle. Yes, natural malolactic fermentation in tank. Nil.

TASTING NOTE

Soft summer berries and a hint of leather. Softened cherry fruit with leather coming through from the nose, as you would expect from a wine with a little age to it. The structure is elegant yet still retaining great purity of fruit and the long, tight finish.

FACTS + STATS

WINEMAKER	MARCO CIRESE
VARIETIES	100% SANGIOVESE
APPELLATION	EMILIA-ROMAGNA
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	0 G/L
TOTAL ACIDITY	5.1 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	71 MG/L
CASE SIZE	6

