

GRAFT
WINE COMPANY

PANDOLFO 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

From an organic vineyard planted in 1999 on brown clay limestone at 150-250 metres above sea level, in the Fiumana di Predappio area of Forlì. The different clones (Tuscany and Emilia-Romagna) of Sangiovese grapes are harvested and fermented together in blends. The fermentation and maceration of the skins take place in stainless steel tanks at a controlled temperature. The contact of the wine with the skins lasts an average of 14 days, followed by the malolactic fermentation. 70% of the wine was aged for 12 months in stainless steel tanks and 30% in large barrels (50hl) of Slovenian oak and a minimum of 3 months in the bottle.

FACTS + STATS

WINEMAKER	MARCO CIRESE
VARIETIES	100% SANGIOVESE GROSSO
APPELLATION	EMILIA-ROMAGNA
CLOSURE	NATURAL CORK
ORGANIC	YES
VEGAN	YES
VEGETARIAN	YES

NOELIA
RICCI

