



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 Forli 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.

Bro' Bianco

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| REGION | Emilia-Romagna, Italy |
| APPELLATION | IGT Forli Bianco |
| VARIETALS | 93% Trebbiano, 7% Pagadebit |
| SOIL | Yellow clay with limestone and calcerous sea deposits |
| VINEYARD ELEVATION | 180 m |
| YIELD | 5 years |
| VITICULTURE | Guyot trained, Demeter Certified organic, and biodynamic |
| WINE MAKING | Trebbiano must is fermented with a 6-month maceration on the skins of the other white grapes used in the blend. The fermentation takes place in stainless steel temperature-controlled tanks. The wine spends 5 months aging on the lees in stainless steel tanks, then 2 months in bottle. |
| TASTING NOTES | Trebbiano thrives on slopes overlooking the Adriatic along with local varietal Pagadebit, which is thrown into the blend to add depth and flavor. The wine has piercing minerality and fresh citrus notes whilst gentle lees stirring adds a round finish on the palate. |

