HELLO!

Welcome to Pandolfa Winery.

345 acres of hills covered with vineyards, cherry and olive trees, with a big house in the middle and hens all around.

We love farming, we are moved at the sight of a bunch of grapes hanging so heavy that the vine tips to the ground, of the rain falling when we most need it, by the sweet smell of wine that reminds us of home.

We’ve been here more or less since the 1500s, we’ve watched knights, writers, farmers, princesses and pioneers go by. Everyone left us something inspiring and everyone left with at least a glass of Sangiovese wine.

We make wine here.

Each bottle of wine is filled with the stories and faces of those who lived and worked here before us, but also with new ideas and plans.

Because we’re young, although we’ve been around here for over five hundred years.

RENAISSANCE

THE ORIGINS

Pandolfa is a wine estate rich in history, with roots going back to the day of knights, intrigues and battles. The name “Pandolfa” is believed to be derived from Pandolfo Malatesta, the Lord of Fano, who headquartered here with his troops before plundering the Castle of Fiumana in 1436. Pandolfo was one of the most audacious condottieri of all times, but also a sophisticated art lover, and his portrait, painted by Piero della Francesca in 1451 and now kept at the Louvre Museum in Paris, remains a reminder of such an icon figure.

THE TIME OF MARCHESI ALBICINI

From 1626 to 1941, the estate was owned by Marchesi Albicini, a noble family and patrons of the arts, great adepts in the “magnificent hospitality” to artists, poets and illustrious figures and in farming. Poets of the caliber of Carducci and Pascoli were frequent guests of the Marchesi at the Pandolfa estate and Carducci himself described the Villa as “built for the eternity”.

OUR FAMILY’S HISTORY

In 1941, the property was taken over by Giuseppe Ricci, an entrepreneur from Forlì. In the years of World War Two, Pandolfa found itself involved in the tragic events of the war period: the estate was occupied by the Germans and then attacked by the Polish army, while its cellars were opened to give shelter to many refugees.

At the end of the war, in the fifties, Giuseppe Ricci renovated the Villa and decided to restore the estate’s land back to farming. He purchased two neighbouring farms and planted new vineyards with Sangiovese, Trebbiano and Albana grapes.

Upon Ricci’s death in 1980, his daughter Noelia, who inspired the Noelia Ricci project, realized the winegrowing potential of these hills and, driven by a strong vision, planted new vineyards and built a new winery.

The Pandolfa Estate is still owned by the Ricci family, in particular, by Giuseppe Ricci’s grand-daughter, Paola Piscopo, who gathered all her enthusiasm to restore the estate to its original splendor. Today, Paola’s son, Marco Cirese – the fourth-generation member of the family- carries on the estate’s history and heritage to make it into a place of excellence, constantly engaged in dialogue with the local traditions and native grape varieties.

We are ready for our second Renaissance!

FARM

AN ANCIENT HERITAGE

Pandolfa’s agricultural heritage goes back several centuries. In the early 1700s, the farm produced honey, olive oil, deliciously tasting fruit, ancient cereals, linen and hemp and, most certainly, wine, including Sangiovese wine.

TODAY’S PRODUCTION

At current, about 90 hectares are devoted to farming, mostly vines, but also olive trees and fruit trees, such as quince, fig, apple, medlar, cherry and pomegranate trees.

The land is farmed with a natural fertilizing system by using cover crops, mostly leguminous plants. We are experimenting with the cultivation of aromatic herbs, in a vegetable garden. There is also a small animal farm. The rest of the land is covered with age-old woods.

THE VINEYARDS, THE TERROIR

Pandolfa winery has 30 hectares planted with vineyards, rising at 80 to 250 meters above sea level and growing in clayey soils, which range in color and complexity from grey-brown to ochre.

The vineyards are planted mostly with Sangiovese grapes, based on a classic and well-tended cultivation model, fruit of this land’s centuries-old winegrowing tradition.

We are located in the subzone of Predappio, a historic Sangiovese winegrowing area. The cultivation of Sangiovese grapes is completely intertwined with the history of great winemaking families, who have contributed to the development of the Sangiovese, by selecting specific ecotypes with elliptical clusters and introducing head-training and low-training systems. The soil is rich in clay, which, as the land’s height increases along the Rabbi stream, gets more colored, lighter and richer in minerals. Predappio’s climate is basically continental, but as you climb up the hills, the diurnal temperature variation increases, as well as the sea effect, for the Adriatic Sea is only 50 kilometers away and the breeze reaches the hills with no obstacles along the way.

The winery is increasingly committed to environmental sustainability.

We have been converting to organic farming since August 2018.

WINES

Battista

CHARDONNAY RUBICONE IGT

Federico

SANGIOVESE SUPERIORE ROMAGNA DOC

Ginevra

RUBICONE IGT ROSATO

Pandolfo

SANGIOVESE SUPERIORE ROMAGNA DOC

Pandolfo Riserva

ROMAGNA SANGIOVESE PREDAPPIO RISERVA DOC

IDENTITY

Pandolfa is getting ready to experience a second Renaissance, which begins with wine. The estate’s past and present come together in its bottles of wine.

The Renaissance figures closely associated with the estate’s history come back to life on our bottle labels, one above all: Sigismondo Pandolfo Malatesta as depicted by Piero della Francesca. In an ironic and contemporary language, Pandolfo Malatesta, his first wife Ginevra, Federico da Montefeltro (his bitter enemy) and wife Battista Sforza appear amidst colours inspired by the fifties, the years when the Villa underwent major restoration works, and with bird-like beaks in place of the nose, as a tribute to the work of art Calamita Cosmica by Gino De Dominicis and, in general, to Italian art.

Our goal is immediate recognisability: on one side, that of figures and works of the past, on the other, our wines ‘straightforward character.

We also aim to highlight the uniqueness of our history and the way we are still writing it day by day: with enthusiasm, commitment and a touch of light-heartedness.

We know where we come from and where we want to go.

THE VILLA

It is a place of hospitality, art, local food and wine.

It is the place where our family spent long summer months, a place of memories, sweet scents and first experiences.

It is the place where we chose to live, opening our doors to friends, wine lovers and whoever wishes to visit us or share a piece of our history.

Villa Pandolfa, also known as “Villa degli spiriti” (Villa of the Spirits) or “Casa dalle 100 finestre” (House with One Hundred Windows), was built between 1731 and 1743 by the Marchesi Albicini family. Unlike most of the countryside residences located in the Forlì area, Villa Pandolfa has some atypical features, such as the square structure. As soon as the construction of the villa was finished, the Albicinis began furnishing it with antiques and precious works of art. Eighteenth-century paintings, illustrating the war events that made Pandolfo Malatesta famous, are still visible inside the Villa.

In the fifties, the Villa underwent complex restoration works by local artisans and artists, who adapted stuccoes, flooring and decorations to the Villa’s original eighteenth-century style.

The largest vineyard of the Rabbi valley surrounds the Villa and the interiors include magnificent rooms, frescoes, a large staircase and the room where Carducci used to stay.

Villa Pandolfa is currently open to visitors and its rooms and gardens are available for event planning.

We have new projects in mind, with the idea of creating spaces devoted to hospitality.