



## UVARARA

Provincia di Pavia IGT – Uva Rara



Grape variety: Uva Rara (100%)  
Production area: foothills of Casteggio  
Soil: lime/clay  
Vineyards orientation: S-SW  
Vineyards altitude: 140-200 m AMSL  
Training system: simple Guyot  
Average age of the vines: 14 years  
Vine density: 4.200 vines per hectare  
Yield: 1,5-2 kg per vine

Harvest: leaf thinning in July. The grapes are hand-harvested in 17 kg crates, carefully selecting the best ones.

Vinification: destemming and gentle crushing of the grapes, followed by natural fermentation in stainless steel vats at a controlled temperature always kept between 25 and 28 °C for 10 days. Malolactic fermentation takes place in stainless steel vats once the wine has been racked.

Ageing: 9 months in stainless steel vats and at least additional 6 months in bottle.

Sight: bright ruby red colour.

Nose: ample, with fruity notes of Marasca cherry and wild berries and spicy hints of black pepper.

Palate: well-balanced and fruity, with good tannins and a signature spicy aftertaste.

Vintage: 2015

Date of harvest: September 18th 2015

Date of bottling: June 30th 2017

2015 production: 6.568 bottles (0.75 l)

Analytical data:

- Alcohol: 14,3% vol
- Acidity: 5,2 g/l
- Residual sugar: < 0,5 g/l
- Sulphites: 95 mg/l
- Dry extract: 29,8 g/l

First vintage: 1989

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