



Frecciarossa

CROATINA

Provincia di Pavia IGT – Croatia



Grape variety: Croatia

Production area: foothills of Casteggio

Soil: lime/clay

Vineyards orientation: SE-SW

Vineyards altitude: 160 m AMSL

Training system: simple Guyot

Average age of the vines: 45 years

Vine density: 4.000 vines per hectare

Yield: 1 kg per vine

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

Vinification: destemming and gentle crushing of the grapes. Natural fermentation and 22-day maceration. During maceration, the wine is punched down and pumped over several times. Natural malolactic fermentation takes place in second and third-fill *barrisques* and *tonneaux*.

Ageing: 10 months in the same barrels where the malolactic fermentation takes place, 6 months in stainless steel vats and a minimum of additional 12 months in bottle.

Sight: intense, deep ruby red colour with purple highlights.

Nose: complex, with aromas of ripe fruits and spices, followed by notes of roasted coffee beans, chocolate and black pepper.

Palate: warm and well-balanced. Full body with elegant tannins. Rich and spicy aftertaste.

Ageing potential: over 20 years.

Vintage: 2010

Harvest date: October 11th 2010

Bottling date: June 22nd 2013

2010 production: 3.240 bottles (0,75 l)

Notes about the 2010 vintage:

a classic vintage, with all the relevant variables in the most desirable balance. A warm but not dry year that gave us top quality grapes. The fresh temperatures helped the grapes developing highly aromatic qualities.

Analytical data:

- Alcohol content: 13,86% vol
- Acidity content: 5,6 g/l
- Residual sugar content: < 0,5 g/l
- Sulphites content: 81 mg/l
- Dry extract: 28,3 g/l

First vintage: 2007

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