



MARGHERITA

Oltrepò Pavese Pinot Nero

vinificato in rosato DOC

(Pinot Noir vinified as a still rosé wine)



Grape variety: Pinot Noir

Production area: foothills of Casteggio

Soil: lime/clay

Vineyards orientation: NE-NW

Vineyards altitude: 120-160 m AMSL

Training system: simple Guyot

Average age of the vines: 15 years

Vine density: 4.800 vines per hectare

Yield: 1-1,2 kg per vine

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

Vinification: cold maceration for 24 hours followed by pressing and alcoholic fermentation at a controlled low temperature (14 °C) for about 24 days. No malolactic fermentation.

Ageing: 5 months in stainless steel vats.

Sight: pale rosé colour.

Nose: delicate and elegant, with floral notes of rose and fruity notes of pomegranate and tangerine.

Palate: crisp and fragrant. Very precise palate with a hint of salt in the aftertaste. A pleasant food-friendly wine.

Vintage: 2018

Date of harvest: August 20th 2018

Date of bottling: February 21st 2019

2018 production: 6.666 bottles (0,75 l)

Notes about the 2018 vintage:

warm vintage, with moderate rainfall during the growing season. A year of abundant production with an excellent ripening of the grapes.

Analytical data:

- Alcohol: 13,16% vol
- Acidity: 5,4 g/l
- Residual sugar: < 0,5 g/l
- Sulphites: 75 mg/l
- Dry extract: 18 g/l

First vintage: 2014

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