



UVA RARA

Provincia di Pavia IGT – Uva Rara



Grape variety: Uva Rara

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. Natural fermentation in stainless steel vats at a controlled temperature always kept between 25 and 28 °C for 10 days. Natural 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: 2016

Date of harvest: September 28th 2016

Date of bottling: February 22nd 2019

2016 production: 3.140 bottles (0.75 l)

Notes about the 2016 vintage:

warm vintage with little rainfall. This didn't lead to drought stress, but the high temperatures caused a marked decrease in production. The ripening of the grapes was good though.

Analytical data:

- Alcohol: 14,3% vol
- Acidity: 5,2 g/l
- Residual sugar: < 0,5 g/l
- Sulphites: 70 mg/l
- Dry extract: 28,4 g/l

First vintage: 1989

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