



Frecciarossa

CARILLO

Pinot Nero dell'Oltrepò Pavese DOC



Grape variety: Pinot Noir
Production area: foothills of Casteggio
Soil: lime/clay
Vineyards orientation: NE-SW
Vineyards altitude: 120-200 m AMSL
Training system: simple Guyot
Average age of the vines: 19 years
Vine density: 5.000 vines per hectare
Yield: 1-1,2 kg per vine

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

Vinification: destemming and gentle crushing of the grapes. Natural fermentation with indigenous yeasts. 8-day maceration in stainless-steel vats at a controlled temperature always kept below 26 °C. During maceration, the wine is punched down and pumped over several times. Natural malolactic fermentation in 25 hl barrels.

Ageing: 9 months in stainless-steel vats and at least additional 4 months in bottle.

Sight: brilliant ruby red colour.

Nose: intense, with aromas of wild berries and spicy notes.

Palate: fresh, fruity, fragrant and well-balanced. Fully reflective of the grape variety.

Vintage: 2018

Date of harvest: August 23rd 2018

Date of bottling: May 24th 2019

2018 production: 10.000 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: 13,25% vol
- acidity: 5,1 g/l
- residual sugar: < 0,5 g/l
- sulphites: 62 mg/l
- dry extract: 24,8 g/l

First vintage: 2014

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