



Frecciarossa

GIORGIO ODERO

Pinot Nero dell'Oltrepò Pavese DOC



Grape variety: Pinot Noir

Production area: foothills of Casteggio, in a single vineyard adjacent to the estate.

Soil: lime/clay. Basic pH.

Vineyards orientation: NW-NE

Vineyards altitude: 160 m AMSL

Training system: simple Guyot

Average age of the vines: 15 years

Vine density: 5.000 vines per hectare

Yield: less than 1 kg per vine

Harvest: the grapes come from the central part of the historical Vigna del Pino. After light cluster trimming and leaf thinning in mid-July, we further selected the clusters shortly before harvest. The grapes are hand-harvested in 15 kg boxes, carefully selecting the best ones.

Vinification: destemming and gentle crushing of the grapes. Natural fermentation with indigenous yeasts in stainless-steel vats at a controlled temperature always kept below 26 °C. 14-day maceration. During maceration, the wine is punched down and pumped over several times, depending on the kinetics of the fermentation. A natural malolactic fermentation takes place in the autumn following the harvest in small second-fill oak barrels.

Ageing: 12 months in 25 hl barrels, 6 months in stainless-steel vats and a minimum of additional 12 months in bottle.

Sight: ruby red colour with garnet highlights.

Nose: intense, with notes of spices, ripe berries, peculiar balsamic overtones (pine and sage) and a closing note of Seville orange.

Palate: fresh, fruity, fragrant and well-balanced. Fully reflective of the grape variety. Very elegant and balsamic, with an acidity which makes it very promising for ageing. More ready to drink than other vintages.

Ageing potential: over 20 years.

Vintage: 2010

Date of harvest: August 28th 2010

Date of bottling: June 3rd 2012

2010 production: 14.480 bottles (0,75 l).

Also available in magnum (1,5 l - 401 bottles) and Jéroboam (3 l - 150 bottles) formats.

Notes about the 2010 vintage:

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

Analytical data:

- alcohol: 14,34% vol

- acidity: 5,1 g/l

- residual sugar: < 0,5 g/l

- sulphites: 80 mg/l

- dry extract: 27,7 g/l

First vintage: 1989

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