



*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:** 17 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. 16-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.

**Ageing potential:** over 20 years.

**Vintage:** 2012

**Date of harvest:** August 22nd 2012

**Date of bottling:** June 15th 2014

**2012 production:** 6.660 bottles (0,75 l)

#### Notes about the 2012 vintage:

ideal hot and dry vintage. The grapes entered the ripening process quite early, with a marked acceleration in August. The harvest went on under ideal conditions and offered grapes with a perfect balance of all their compounds.

#### Analytical data:

- alcohol: 14,32% vol

- acidity: 5,1 g/l

- residual sugar: < 0,5 g/l

- sulphites: 76 mg/l

- dry extract: 28,4 g/l

**First vintage:** 1989

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