



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: 20 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: 2015

Date of harvest: September 5th 2015

Date of bottling: February 28th 2018

2015 production: 6.345 bottles (0,75 l)

Also available in magnum format (1,5 l - 119 bottles) and Jéroboam format (3 l - 20 bottles).

Notes about the 2015 vintage:

warm and dry vintage. Some instance of drought, but our clay soils kept enough water to ensure an adequate degree of hydration during the hot season. This resulted in an excellent ripening of the grapes.

Analytical data:

- alcohol: 14,29% vol

- acidity: 5,0 g/l

- residual sugar: < 0,5 g/l

- sulphites: 85 mg/l

- dry extract: 29 g/l

First vintage: 1989

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