



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: 21 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 an upright untoasted French oak vat. 15-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: 2016

Date of harvest: September 6th 2016

Date of bottling: July 4th 2018

2016 production: 8.270 bottles (0,75 l).

Also available in magnum format (1,5 l - 60 bottles).

Notes about the 2016 vintage:

warm vintage with little rainfall, but no drought stress. The high temperatures caused a marked decrease in production that favoured a good ripening of the grapes.

Analytical data:

- alcohol: 14,15% vol

- acidity: 5,2 g/l

- residual sugar: < 0,5 g/l

- sulphites: 85 mg/l

- dry extract: 28,1 g/l

First vintage: 1989

Frecciarossa s.r.l. Società Agricola

Via Vigorelli, 141 · 27045 Casteggio (PV) - Italy

Phone: +39.0383.804465 - Fax: +39.0383.890485 - Email: info@frecciarossa.com

www.frecciarossa.com