



Frecciarossa®

SILLERY

Oltrepò Pavese Pinot Nero

vinificato in bianco DOC

(Pinot Noir vinified as a still white wine)



Grape variety: Pinot Noir

Production area: foothills of Casteggio

Soil: lime/clay

Vineyards orientation: NE-NW

Vineyards altitude: 140-200 m AMSL

Training system: simple Guyot

Average age of the vines: 16 years

Vine density: 4.800 vines per hectare

Yield: 1-1,2 kg per vine

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

Vinification: the grapes are gently pressed to avoid colour extraction. The alcoholic fermentation is carried out at a controlled temperature (15-16 °C) for 20-22 days. No malolactic fermentation.

Ageing: 5 months in stainless steel vats.

Sight: bright straw-yellow colour with greenish highlights.

Nose: intense, with pleasant notes of white flowers and citrus and balsamic overtones.

Palate: rich, velvety and well-balanced. Medium body.

Vintage: 2019

Date of harvest: August 25th 2019

Date of bottling: March 11th 2019

2019 production: 24.000 bottles (0,75 l)

Notes about the 2019 vintage:

regular vintage, with medium-high rainfall in May, quite hot summer and a few drought moments. Weather was fresh at harvest, especially at the end of it. All wines were graced with good aromatic qualities and a good level of acidity.

Analytical data:

- Alcohol: 12,83% vol
- Acidity: 5,2 g/l
- Residual sugar: < 0,5 g/l
- Sulphites: 61 mg/l
- Dry extract: 18,2 g/l

First vintage: 1930

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