



UVA RARA

Provincia di Pavia IGT – Uva Rara



Grape variety: Uva Rara

Production area: foothills of Casteggio

Soil: lime/clay

Vineyards orientation: S-SW

Vineyards altitude: 140-200 m AMSL

Training system: simple Guyot

Average age of the vines: 16 years

Vine density: 4.200 vines per hectare

Yield: 1,5-2 kg per vine

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

Vinification: destemming and gentle crushing of the grapes. Natural fermentation in stainless steel vats at a controlled temperature always kept between 25 and 28 °C for 10 days. Natural malolactic fermentation takes place in stainless steel vats once the wine has been racked.

Ageing: 6 month-ageing in used *barriques* and then 5-month ageing in stainless steel vats. Further 6-month ageing in bottle before being marketed.

Sight: bright ruby red colour.

Nose: ample, with fruity notes of Marasca cherry and wild berries and spicy hints of black pepper.

Palate: well-balanced and fruity, with good tannins and a signature spicy aftertaste.

Vintage: 2018

Date of harvest: September 18th 2018

Date of bottling: October 23rd 2019

2018 production: 3.140 bottles (0.75 l)

Notes about the 2018 vintage:

warm vintage, with moderate rainfall during the growing season. A year of abundant production with an excellent ripening of the grapes.

Analytical data:

- alcohol: 13,07% vol
- acidity: 5,55 g/l
- residual sugar: < 0,5 g/l
- sulphites: 80 mg/l
- dry extract: 28,1 g/l

First vintage: 1989

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