



CARILLO

Pinot Nero dell'Oltrepò Pavese DOC



Grape variety: Pinot Noir
Production area: foothills of Casteggio
Soil: lime/clay
Vineyards orientation: NE-SW
Vineyards altitude: 120-200 m AMSL
Training system: simple Guyot
Average age of the vines: 20 years
Vine density: 5.000 vines per hectare
Yield: 1-1,2 kg per vine

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

Vinification: destemming and gentle crushing of the grapes. Fermentation with indigenous yeasts in stainless-steel vats at a controlled temperature always kept below 26 °C. 8-day maceration. During maceration, the wine is punched down and pumped over several times depending on the kinetics of the fermentation. Natural malolactic fermentation in 25 hl oak barrels.

Ageing: 6 months in stainless-steel vats and a minimum of additional 2 months in bottle before release.

Sight: brilliant ruby red colour.

Nose: intense, with aromas of wild berries and spicy notes.

Palate: fresh, fruity, fragrant and well-balanced. A classic expression of the Pinot Noir grape.

Vintage: 2021

Date of harvest: August 24th 2021

Date of bottling: July 12th 2022

2021 production: 23.000 bottles (0,75 l)

Notes about the 2021 vintage:

classic vintage, in line with the last 15-20 vintages. It was characterised by a quite early flowering, with a good level of rainfall in May, and a medium-hot and dry summer. The harvest was slightly anticipated, with remarkable temperature variations between day and night and notably cool temperatures near the end. The correct timing of the harvest ensured a good aromatic expression and right acidity values for all the wines.

Analytical data:

- alcohol: 12,9% vol
- acidity: 5 g/l
- residual sugar: < 0,5 g/l
- sulphites: 67 mg/l
- dry extract: 26 g/l

First vintage: 2014

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