

ANAMARI

Oltrepò Pavese DOC Rosso Riserva

Grape varieties: Croatina, Barbera, Uva Rara and Vespa
Production area: foothills of Casteggio, in a single historical vineyard adjacent to the estate where we have chosen to keep the four traditional indigenous grapes
Soil: lime/clay

Orientation of the vineyards: SE

Altitude of the vineyards 160m AMSL

Training system: simple Guyot bilateral Guyot on some vines.

Average age of the vines 45 years

Vine density: 3,600 vines per hectare

Yield: 0.8-1 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
Natural fermentation in an upright oak vat at a controlled temperature. 6 day maceration using the stage technique. During this time, the wine is punched down and pumped over several times. Malolactic fermentation in 650 l barrels.

Ageing: 10 months in 650 l oak barrels, 6 months in stainless steel vats before bottling and additional 6 months in bottle.

Sight: bright ruby red colour

Nose: very elegant, with notes of dog rose, red and black fruits, black pepper and balsamic overtones

Palate: fruity, fresh and well balanced. Very pleasant with long finish

Ageing potential: over 20 years

Vintage: 2019

Date of harvest: September 2019

Date of bottling: October 19th 2022

2019 production: 3,259 bottles (0,75 l)

Also available in magnum format (20 bottles).

Notes about the 2019 vintage: regular vintage, with medium-high rainfall in May, quite hot summer and a drought moment. Weather was fresh at harvest, especially at the end of it. All wines were graced with good aromatics, qualities and a good level of acidity

Analytical data:

- alcohol: 13,4% vol

- acidity: 6,55 g/l

- pH: 3,30 g/l

- residual sugar: < 5 g/l

- total sulphites at bottling 90 mg/l

- free sulphites at bottling: 30 mg/l

- dry extract: 21 g/l

First vintage: 2017

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