



*Frecciarossa*

**BRUT**

**Vino Spumante di Qualità (VSQ)**

**Metodo Classico sparkling wine**



**Grape varieties:** Pinot Noir, Chardonnay and Riesling

**Production area:** foothills of Casteggio

**Soil:** lime/clay

**Orientation of the vineyards:** NE-NW

**Altitude of the vineyards:** 120-160 m AMSL

**Training system:** simple Guyot

**Average age of the vines:** 15 years

**Vine density:** 5,000 vines per hectare

**Yield:** 1 kg per vine

**Harvest:** leaf thinning in July. The grapes are hand-harvested in 15 kg boxes, carefully selecting the best ones. We pick the grapes early in the morning in order to press them at a natural cool temperature. The grape varieties are harvested one at a time.

**Vinification:** Pinot Noir grapes are gently pressed. The free-run must is then naturally clarified. Alcoholic fermentation at 13-15 °C. The Chardonnay and Riesling grapes are also gently pressed. They ferment in *barriques*. The must is naturally clarified and stabilised during the winter at a controlled cold temperature.

**Ageing:** *tirage* in the spring following the harvest. Blending. Secondary fermentation in the bottle at 16 °C. The wine ages on the lees for a minimum of 48 months. Disgorging with addition of a *liqueur d'expédition*.

**Sight:** golden yellow colour. Visible and persistent *perlage*.

**Nose:** intense and complex, with notes of white flowers and yellow fruits. Long finish with mineral sensations.

**Palate:** fresh and fruity. Well-balanced, fragrant, complex and persistent.

**Vintage:** 2010

**Date of harvest:** August 20th 2010

**Date of *tirage*:** April 2011

**Date of disgorging:** December 2019

**2010 production:** 3,300 bottles (0,75 l)

**Notes on the 2010 vintage:** a great, classic vintage. It was a hot year, but with enough rainfall to ensure an excellent quality of the grapes. The cool temperatures helped enhance the aromatic complexity of the wines.

**Analytical data:**

- alcohol: 13.19% vol

- acidity: 6.8 g/l

- residual sugar: 4 g/l

- pressure: 4.5 bar

**First vintage:** 2007

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