



CARILLO

Pinot Nero dell'Oltrepò Pavese DOC



Grape variety: Pinot Noir

Production area: foothills of Casteggio

Soil: lime/clay

Orientation of the vineyards: NE-SW

Altitude of the vineyards: 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 fruits of the forest and spicy notes.

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

Vintage: 2022

Date of harvest: August 24th 2022

Date of bottling: July 12th 2023

2022 production: 23,000 bottles (0,75 l)

Notes about the 2022 vintage: a very hot vintage with minimum rainfall. At the end of the vintage we have observed remarkable temperature variations between day and night. The harvest has been considerably anticipated; the production has been slightly lower than the usual, but the grapes were in perfect conditions and of good quality. The correct timing of the harvest ensured a good aromatic expression and right acidity values for all the wines.

Analytical data:

- alcohol: 12.85% vol

- acidity: 5.6 g/l

- residual sugar: < 0,5 g/l

- sulphites: 85 mg/l

- dry extract: 26 g/l

First vintage: 2014

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