



EXTRA BRUT

Vino Spumante di Qualità (VSQ) Metodo Classico sparkling wine



Grape variety: Pinot Noir

Production area: foothills of Casteggio

Soil: lime/clay

Orientation of the vineyards: NE-NW

Altitude of the vineyards: 140-200 m AMSL

Training system: simple Guyot

Average age of the vines: 16 years

Vine density: 5,000 vines per hectare

Yield: 1-1.2 kg per vine

Harvest: the grapes are hand-harvested in 17 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.

Vinification: the grapes are gently pressed. The free-run must is then naturally clarified. Alcoholic fermentation at 13-15 °C. Natural clarification and stabilisation at a controlled low temperature during the winter.

Ageing: *tirage* is done in the spring following the harvest. Secondary fermentation in the bottle at 16 °C. 22-month ageing on the lees.

Sight: straw yellow colour with golden highlights. Visible and persistent *perlage*.

Nose: fragrant and vibrant, with notes of balsamic white flowers and mineral hints.

Palate: pleasant and well-balanced, with a bright acidity and mineral overtones in the long finish.

Vintage: 2020

Date of harvest: August 23rd 2020

Date of *tirage*: April 27th 2021

Date of disgorging: February 2023

2020 production: 9,540 bottles (0,75 l).

Also available in magnum format (300 bottles).

Notes about the 2020 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: 12.55% vol
- acidity: 6.9 g/l
- residual sugar: 3.5 g/l
- sulphites: 85 mg/l
- pressure: 5 bar

First vintage: 2010

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