



Frecciarossa

GIORGIO ODERO

Pinot Nero dell'Oltrepò Pavese DOC



Grape variety: Pinot Noir

Production area: foothills of Casteggio, in a single vineyard adjacent to the estate.

Soil: lime/clay. Basic pH.

Orientation of the vineyards: NW-NE

Altitude of the vineyards: 160 m AMSL

Training system: simple Guyot

Average age of the vines: 21 years

Vine density: 5,000 vines per hectare

Yield: less than 1 kg per vine

Harvest: the grapes come from the central part of the historical *Vigna del Pino*. We did a light trimming of the clusters in mid-July. Another selection of the clusters took place just before the harvest. The grapes were hand-harvested in 15 kg boxes, carefully selecting the best ones.

Vinification: destemming and gentle crushing of the grapes. Natural fermentation with indigenous yeasts in an upright untoasted French oak vat. 15-day maceration. During maceration, the wine is punched down and pumped over several times, depending on the kinetics of the fermentation. A natural malolactic fermentation takes place in the autumn following the harvest in small oak barrels.

Ageing: 12 months in 25 hl barrels, 6 months in stainless-steel vats and a minimum of additional 12 months in bottle before release.

Sight: ruby red colour with garnet highlights.

Nose: intense, with notes of spices, ripe fruits of the forest, peculiar balsamic overtones (pine and sage) and a closing note of Seville orange.

Palate: fresh, fruity, fragrant and well-balanced, perfectly true to the grape variety. Very elegant and balsamic, with an acidity which makes it very promising for ageing.

Ageing potential: over 20 years.

Vintage: 2018

Date of harvest: September 6th 2018

Date of bottling: January 26th 2021

2018 production: 3,112 bottles (0,75 l). Also available in magnum format (56 bottles) and Jeroboam format (20 bottles).

Notes about the 2018 vintage: the 2018 vintage was a cooler vintage than the 2017, with a medium-cold winter and regular spring and summer. The overall good weather conditions and the remarkable temperature variations between day and night caused an early veraison. The ripening of the grapes, while constant, has been slow, allowing a better phenolic ripeness. The harvest was abundant and showed a perfect ripeness of the grapes; it took place a few days later than the 2017 harvest.

Analytical data:

- alcohol: 14.25% vol
- acidity: 5.3 g/l
- residual sugar: < 0,5 g/l
- sulphites: 86 mg/l
- dry extract: 26.8 g/l

First vintage: 1989

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