



Frecciarossa

SILLERY

Oltrepò Pavese DOC

Pinot Nero vinificato in bianco

(Pinot Noir vinified as a still white 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: 4,800 vines per hectare

Yield: 1-1.2 kg per vine

Harvest: leaf thinning in July. The grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones.

Vinification: the grapes are gently pressed to avoid colour extraction. The alcoholic fermentation is carried out at a controlled temperature (15-16 °C) for 20-22 days. No malolactic fermentation.

Ageing: 6 months in stainless-steel vats.

Sight: pale straw-yellow colour with greenish highlights.

Nose: intense, with pleasant aromas of white flowers and citrus mixed with balsamic overtones.

Palate: rich, velvety and well-balanced. Medium body.

Vintage: 2022

Date of harvest: August 13th 2022

Date of bottling: March 3rd 2023

2022 production: 28,000 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: 13% vol

- acidity: 5.8 g/l

- residual sugar: < 0,5 g/l

- sulphites: 60 mg/l

- dry extract: 18.7 g/l

First vintage: 1930

Frecciarossa s.r.l. Società Agricola

Via Vigorelli, 141 · 27045 Casteggio (PV) - Italy

Phone: +39.0383.804465 - Fax: +39.0383.890485 - Email: info@frecciarossa.com

www.frecciarossa.com