



UVA RARA

Provincia di Pavia IGT – Uva Rara



Grape variety: Uva Rara

Production area: foothills of Casteggio

Soil: lime/clay

Orientation of the vineyards: S-SW

Altitude of the vineyards: 140-200 m AMSL

Training system: simple Guyot

Average age of the vines: 16 years

Vine density: 4,200 vines per hectare

Yield: 1.5-2 kg per vine

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

Vinification: destemming and gentle crushing of the grapes. Natural fermentation in stainless-steel vats at a controlled temperature always kept between 25 and 28 °C for about 10 days. Very short maceration. Natural malolactic fermentation takes place in stainless-steel vats once the wine has been racked.

Ageing: 3 month-ageing in used *barriques* and then 5-month ageing in stainless-steel vats. Further 3-month ageing in bottle before release.

Sight: bright ruby red colour.

Nose: ample, with fruity notes of Marasca cherry and ripe fruits of the forest. Also present are hints of black pepper.

Palate: well-balanced and fruity, with good tannins and an unmistakable spicy aftertaste.

Vintage: 2022

Date of harvest: September 2022

Date of bottling: April 13th 2023

2022 production: 6,600 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: 13.2% vol
- acidity: 5.7 g/l
- residual sugar: < 0,5 g/l
- sulphites: 90 mg/l
- dry extract: 27.2 g/l

First vintage: 1989

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