



## 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:** 22 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*. After a light trimming of the clusters in mid-July, we did an additional trimming 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 in small oak barrels took place in the spring following the harvest.

**Ageing:** 4 months in 25 hl barrels, then 8 months in French oak barriques; 6 months in stainless-steel vats before bottling 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:** 2019

**Date of harvest:** August 27th 2019

**Date of bottling:** July 8th 2021

**2019 production:** 3,100 bottles (0,75 l). Also available in magnum format (50 bottles) and Jéroboam format (11 bottles).

**Notes about the 2019 vintage:** regular vintage, with medium-high rainfall in May, quite hot summer and a few drought moments. Weather was fresh at harvest, especially near the end of it. All wines were graced with good aromatic qualities and good acidity levels.

**Analytical data:**

- alcohol: 12.91% vol
- acidity: 5.1 g/l
- residual sugar: < 0,5 g/l
- sulphites: 86 mg/l
- dry extract: 27 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](mailto:info@frecciarossa.com)

[www.frecciarossa.com](http://www.frecciarossa.com)