



Frecciarossa

GLI ORTI Oltrepò Pavese DOC Riesling



Grape variety: Riesling
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: 26 years
Vine density: 4,800 vines per hectare
Yield: 1-1.2 kg per vine

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

Vinification: cold maceration of the 50% of the must for 48 hours at 3 °C followed by a soft pressing. Soft pressing without cold maceration for the remaining 50% of the must. The alcoholic fermentation is carried out in stainless-steel vats at a controlled temperature (14-16 °C). No malolactic fermentation.

Ageing: 12 months in stainless-steel vats and a minimum of additional 4 months in bottle before release.

Sight: bright straw-yellow colour with greenish highlights.

Nose: intense and fruity, with pleasant notes of apricot and tropical fruit.

Palate: rich and velvety, with an optimal balance between fruit and minerality. Elegant aftertaste with hints of apricot and almond.

Ageing potential: over 10 years.

Vintage: 2022

Date of harvest: September 4th 2022

Date of bottling: June 14th 2023

2022 production: 6,659 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: 13.32% vol
- acidity: 6.4 g/l
- residual sugar: < 1,0 g/l
- sulphites: 88 mg/l
- dry extract: 20.3 g/l

First vintage: 1921

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