



## EXTRA BRUT

### Oltrepò Pavese Metodo Classico DOCG Pinot Nero

#### Metodo Classico sparkling wine



**Grape variety:** Pinot Noir

**Production area:** foothills of Casteggio

**Soil:** lime/clay

**Exposure of the vineyards:** NE-NW

**Altitude of the vineyards:** 140-200 m AMSL

**Training system:** simple Guyot

**Average age of the vines:** 18 years

**Vine density:** 5,000 vines per hectare

**Yield:** 1-1.2 kg per vine

**Harvest:** the grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones. We pick the grapes early in the morning in order to press them at a natural cool temperature.

**Vinification:** the grapes are gently pressed to obtain the free-run must. Static clearing of the must. Alcoholic fermentation at 13-15 °C. Static decantation and stabilisation at a controlled low temperature during the winter.

**Ageing:** *tirage* is done in the spring following the harvest. Secondary fermentation in the bottle at 16 °C. More than 20-month ageing on the lees.

**Sight:** straw yellow colour with golden highlights. Visible and persistent *perlage*.

**Nose:** fragrant and vibrant, with notes of balsamic white flowers and mineral hints.

**Palate:** pleasant and well-balanced, with a bright acidity and mineral overtones in the long finish.

**Vintage:** 2022

**Date of harvest:** August 13th 2022

**Date of *tirage*:** June 14th 2023

**Date of disgorging:** April 2025

**2022 production:** 13,606 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 usual, but the grapes were in perfect conditions and of good quality. The correct timing of the harvest ensured a good aromatic expression and excellent acidity values for all the wines.

#### Analytical data:

- alcohol: 12.71% vol
- acidity: 7.1 g/l
- residual sugar: 4.6 g/l
- sulphites: 90 mg/l
- pressure: 5.6 bar

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