



Frecciarossa®

GLI ORTI Oltrepò Pavese DOC Riesling



Grape variety: Riesling

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: 26 years

Vine density: 4,800 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. The grapes come from two vineyards: one enjoys a cooler climate and sits on sandy chalk soil, while the other has a warmer exposure and sits on mainly clay soil. The grapes from the first vineyard – which are the majority – bring freshness and acidity to the wine, while the grapes from the second one bring structure.

Vinification: the 10% of the grapes are harvested 36 hours in advance to prepare a *pied de cuve* by foot stomping. The indigenous yeasts of the *pied de cuve* will kick up the fermentation. The remaining 90% of the grapes are gently pressed to keep the acidity and aromatic properties intact. The *pied de cuve* is then added to the must in stainless-steel vats: the fermentation starts at a controlled temperature (15-16 °C) and lasts for 25 days. No malolactic fermentation.

Ageing: 12 months in stainless-steel vats and no less than 4 months in the 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: 2023

Date of harvest: September 12th 2023

Date of bottling: May 23rd 2024

2023 production: 10,000 bottles (0,75 l)

Notes about the 2023 vintage: a hot vintage (in line with the last ones), but with a good deal of rainfall in spring. This has ensured the correct development of the growth cycle of the vines. During the year we have recorded remarkable temperature variations between day and night. The harvest, more anticipated than usual, gave us perfectly healthy and quality grapes. The correct timing of the harvest ensured a good aromatic expression and excellent acidity values for all the wines.

Analytical data:

- alcohol: 12.62% vol
- acidity: 5.70 g/l
- residual sugar: < 1,0 g/l
- sulphites: 90 mg/l
- dry extract: 20.3 g/l

First vintage: 1921

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