



SILLERY

Oltrepò Pavese DOC

Pinot Nero vinificato in bianco

(Pinot Noir vinified as a still white 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: 4,800 vines per hectare

Yield: 1-1.2 kg per vine

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

Vinification: the grapes are gently pressed to avoid colour extraction. The alcoholic fermentation is carried out at a controlled temperature (15-16 °C) in stainless-steel vats. No malolactic fermentation.

Ageing: 6 months in stainless-steel vats.

Sight: pale straw-yellow colour with greenish highlights.

Nose: intense, with pleasant aromas of white flowers and citrus mixed with balsamic overtones.

Palate: rich, velvety and well-balanced. Medium body.

Vintage: 2024

Date of harvest: August 23rd 2024

Date of bottling: March 12th 2025

2024 production: 36,000 bottles (0,75 l)

Notes about the 2024 vintage: the vintage registered a regular flowering in April and May, but was marked by an unusual rainfall up to July. These weather conditions caused a loss of about 30% of the grapes and led us to do focused thinning during the vintage and an accurate selection of the grapes during the harvest. From an oenological point of view, the vintage has been interesting: the Pinot Noir grapes for the sparkling wines showed excellent acidity values, while those for the reds, nearly without tannins, have a great aromatic potential.

Analytical data:

- alcohol: 12.86% vol

- acidity: 6.1 g/l

- residual sugar: < 1,5 g/l

- sulphites: 85 mg/l

- dry extract: 24.2 g/l

First vintage: 1930

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