



*Frecciarossa*

## LE PRAIELLE Oltrepò Pavese DOC Barbera



**Grape variety:** Barbera  
**Production area:** foothills of Casteggio  
**Soil:** lime/clay  
**Exposure of the vineyards:** SW  
**Altitude of the vineyards:** 120-160 m AMSL  
**Training system:** simple Guyot  
**Average age of the vines:** 10 years  
**Vine density:** 4,800 vines per hectare  
**Yield:** 1-1.3 kg per vine

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

**Vinification:** destemming and gentle crushing of the grapes. Natural fermentation in stainless steel vats at a controlled temperature always kept below 28 °C. 7-day maceration. During the maceration, the wine is punched down and pumped over several times depending on the kinetics of the fermentation. Natural malolactic fermentation in stainless-steel vats.

**Ageing:** 16 months in barrique, 6 months in stainless-steel vats and no less than 12 months in the bottle.

**Sight:** intense, deep ruby red colour with purple highlights.

**Nose:** ample, with notes of ripe fruits and hints of spices.

**Palate:** full, warm and well-balanced. Good body with elegant tannins.

**Ageing potential:** over 10 years.

**Vintage:** 2022

**Date of harvest:** September 15th 2022

**Date of bottling:** July 24th 2024

**2021 production:** 5,861 bottles (0,75 l).

**Notes on 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 the right acidity values for all the wines.

### Analytical data:

- alcohol: 13.63% vol
- acidity: 6 g/l
- residual sugar: < 0,5 g/l
- sulphites: 85 mg/l
- dry extract: 29.4 g/l

**First vintage:** 1997