



GIORGIO ODERO

Pinot Nero dell'Oltrepò Pavese DOC



Grape variety: Pinot Noir

Production area: foothills of Casteggio

Soil: lime/clay. Basic pH.

Exposure of the vineyards: SW and N

Altitude of the vineyards: 160 m AMSL

Training system: simple Guyot

Average age of the vines: 25 years

Vine density: 5,000 vines per hectare

Yield: less than 1 kg per vine

Harvest: the grapes come from the central part of the historical *Vigna del Pino* and from a cooler vineyard facing north. We did an extremely careful grape selection because of the very hot vintage. The grapes were hand-harvested in 15 kg crates.

Vinification: foot stomping of the whole bunch to gently crush the grapes. Natural fermentation with indigenous yeasts in a truncated cone vat (untoasted French oak). During the maceration, the wine is punched down or pumped over several times depending on the kinetics of the fermentation. Additional 5-day maceration after the end of the fermentation. Natural malolactic fermentation in second and third-use barriques in the spring following the harvest.

Ageing: 10 months in French oak barriques; 7 months in stainless-steel vats before bottling and no less than 12 months in the bottle before release.

Sight: ruby red colour with garnet highlights.

Nose: intense, with notes of spices, ripe fruits of the forest, peculiar balsamic overtones (pine and sage) and a closing note of Seville orange.

Palate: fresh, fruity, fragrant and well-balanced, perfectly true to the grape variety. Very elegant and balsamic, with an acidity that makes it very promising for ageing.

Ageing potential: over 20 years.

Vintage: 2022

Date of harvest: August 25th 2022

Date of bottling: July 22nd 2024

2022 production: 3,998 bottles (0,75 l). Also available in magnum format (38 bottles) and Jéroboam format (11 bottles).

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 good acidity values for all the wines.

Analytical data:

- alcohol: 13.44% vol
- acidity: 5.55 g/l
- residual sugar: < 0,5 g/l
- sulphites: 85 mg/l
- dry extract: 33 g/l

First vintage: 1989

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