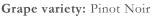




Pinot Nero dell'Oltrepò Pavese DOC



Production area: foothills of Casteggio

Soil: lime/clay

Orientation of the vineyards: NE-SW Altitude of the vineyards: 120-200 m AMSL

Training system: simple Guyot Average age of the vines: 21 years Vine density: 5.000 vines per hectare

Yield: 1-1,2 kg per vine

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

Vinification: destemming and gentle crushing of the grapes. Fermentation with indigenous yeasts in stainless-steel vats at a controlled temperature always kept below 26 °C. 8-day maceration. During 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: 6 months in stainless-steel vats and a minimum of additional 2 months in bottle before release.

Sight: brilliant ruby red colour.

Nose: intense, with aromas of fruits of the forest and spicy

notes

Palate: fresh, fruity, fragrant and well-balanced. A classic

expression of the Pinot Noir grape.

Vintage: 2023

Date of harvest: August 23rd 2023 Date of bottling: March 28th 2024 2023 production: 35,000 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 the 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: 12.9% volacidity: 5.6 g/l

- residual sugar: < 0.5 g/l

sulphites: 85 mg/ldry extract: 26 g/l

First vintage: 2014

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