



*Frecciarossa*

## MARGHERITA

### Oltrepò Pavese DOC

#### Pinot Nero vinificato in rosato

#### (Pinot Noir vinified as a still rosé wine)



**Grape variety:** Pinot Noir

**Production area:** foothills of Casteggio

**Soil:** lime/clay

**Orientation of the vineyards:** NE-NW

**Altitude of the vineyards:** 120-160 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 late July. The grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones.

**Vinification:** cold maceration (4 °C) for 24 hours followed by pressing and alcoholic fermentation at a controlled low temperature (14 °C) for about 24 days. No malolactic fermentation.

**Ageing:** 4 months in stainless-steel vats.

**Sight:** pale rosé colour.

**Nose:** delicate and elegant, with floral notes of rose and fruity notes of pomegranate and tangerine.

**Palate:** crisp and fragrant. Very precise palate with a hint of salt in the aftertaste. A pleasant food-friendly wine.

**Vintage:** 2023

**Date of harvest:** August 20th 2023

**Date of bottling:** March 8th 2024

**2023 production:** 6,600 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% vol

- acidity: 5.9 g/l

- residual sugar: < 0,5 g/l

- sulphites: 85 mg/l

- dry extract: 19.8 g/l

**First vintage:** 2014

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