

# PORTOVINO

## FRECCIAROSSA 'ANAMARI' OLTREPÒ PAVESE ROSSO RISERVA

The growing area of the Oltrepò Pavese seems to be the Bermuda Triangle of northwestern Italy, lost between more famous growing areas like Piemonte, Liguria, and Emilia. Italians call it *Vecchio Piemonte*, for the way time seems to have stood still there, with its many sleepy medieval villages and cheerful *osterie*. It's [here](#) that the 19th century organic farm and estate of Frecciarossa [FRETCH-cha-ROS-sa] resides on a resplendent 78 hectares, of which 53 are vineyards whose plots weave amid wheat and alfalfa fields, hazelnut groves, fruit trees, bee hives, six cows, and a small vegetable garden.

'Anamari' is the cru bottling from the estate's older vineyards of the local varieties. It's a classic texture-wine, mixing freshness with bitter cross weaves. It will be interesting to see how this ages.

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**REGION:** Lombardia **GROWING AREA:** Oltrepò Pavese

**FARMING:** certified organic by Valoritalia, # IT-BIO-015

**VINEYARD:** 21 Ha total in the estate **ALTITUDE:** 120 - 200 m / 440 - 650 ft

**SOILS:** clay and limestone **VARIETIES:** Croatina, Barbera, Uva Rara

**VINE AGE:** 21 years old **VINE TRAINING:** *Guyot*

**HARVEST DATE:** leaf thinning in July and harvesting at the beginning of September **YEASTS:** native **FERMENTATION & ÉLEVAGE:** destemming and gentle crushing of the grapes. Natural fermentation in an upright oak vat at a controlled temperature. 26-day maceration using the *délestage* technique. During this time, the wine is punched down and pumped over several times. Malolactic fermentation in 650 l oak barrels. 10 months in 650 l oak barrels, 6 months in stainless-steel vats before bottling and additional 6 months in bottle

**MALOLACTIC FERMENTATION:** yes **SULPHUR:** 90 mg/L total SO<sub>2</sub>

**ALCOHOL:** 13.4 % **ANNUAL PRODUCTION:** 271 cases

