

# PORTOVINO

## FRECCIAROSSA 'CARILLO' PINOT NERO OLTREPÒ PAVESE

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.

A cellar-temperature glass of Frecciarossa's savoury Pinot Noir becomes the perfect accompaniment for noshing a late lunch garden *salade* with crushed hazelnuts, and slices of local salami and [schita](#). It's one of many examples of how the Villa's shaded courtyard and larger estate nonchalantly commingles old school Oltrepò - with some decidedly 1920's French flair.

'Carillo' has red currants, savory, underpinned with floral notes. It makes everyone at the table more gregarious - just like that!

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**REGION:** Lombardia **GROWING AREA:** Oltrepò Pavese **FARMING:** certified organic by Valoritalia, # IT-BIO-015

**VINEYARD:** Praielle and Noci vineyards **ALTITUDE:** 120 - 200 m / 440 - 650 ft

**SOILS:** clay and limestone **VARIETIES:** 100% Pinot nero

**VINE AGE:** 20 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. Fermentation with indigenous yeasts in stainless steel tanks, with 8 days of maceration. During the maceration, the wine is punched down or pumped over several times, depending on the vintage. Natural malolactic fermentation in 25 hl oak barrels. 6 months *élevage* in stainless steel tanks and a minimum of another 2 months in bottle before release. **SULPHUR:** 85 mg/L total SO<sub>2</sub>

**ALCOHOL:** 12.85 % **ANNUAL PRODUCTION:** 1,916 cases

