

PORTOVINO

FRECCIAROSSA 'GIORGIO ODERO' 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.

Giorgio Odero was the family member who really focused on fine wine Pinot Noir production with his experience after spending time in Burgundy and Champagne. This bottling is sourced from a single vineyard, La Vigna del Pino, on account of a large maritime pine tree in the vineyard's center. First produced in 1985, current owner Valeria reminds us: *it's true that we all love Pinot Noir, but Pinot Noir doesn't love everyone*. The wine has great depth and texture without sacrificing elegance; it also has the vintage terroir etched on its Pinot canvas.

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

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

VINEYARD: Pino vineyard **ALTITUDE:** 120 - 200 m / 440 - 650 ft

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

VINE AGE: 45 years old **VINE TRAINING:** *Guyot* **HARVEST DATE:** light trimming of the clusters in mid-July. Another selection of the clusters took place just before the harvest at the beginning of September

YEASTS: native **FERMENTATION & ÉLEVAGE:** the grapes come from the central part of the historical *Vigna del Pino*. Destemming and gentle crushing of the grapes. Natural fermentation with indigenous yeasts in an upright untoasted French oak vat. 10-day maceration. During maceration, the wine is punched down or pumped over several times a day depending on vintage. A natural malolactic fermentation takes place in the autumn following the harvest in small oak barrels. 12 months in 25 hl barrels, 6 months in stainless-steel vats and additional 12 months in bottle before release

MALOLACTIC FERMENTATION: yes **SULFUR:** 86 mg/L total SO₂

ALCOHOL: 13.5 % **ANNUAL PRODUCTION:** 259 cases

