

PORTOVINO

FRECCIAROSSA PINOT GRIGIO OLTREPÒ PAVESE

A cellar-temperature glass of Frecciarossa's savoury Pinot Grigio 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

Owner Valeria Ridici Odero adds: "We're looking for a delicate fermentation here to retain savoury elements and also a light tannin structure. To use less sulfur, the wine is kept for a time on the lees. At the end of the day, we're looking to express the terroir here and create a serious Pinot Grigio."



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

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

VINEYARD: Salici vineyard

ALTITUDE: 120 - 200 m / 440 - 650 ft

SOILS: clay and limestone

VARIETIES: 100% Pinot Grigio

VINE AGE: 12 years old **VINE TRAINING:** *Guyot*

HARVEST DATE: leaf thinning in July and harvesting at the beginning of September

YEASTS: native **FERMENTATION & ÉLEVAGE:** soft pressing to avoid a strong color extraction, controlled temperature fermentation at 15-16 °C for 20-22 days. Élevage for 6 months in stainless steel tanks and a few months in the bottle

MALOLACTIC FERMENTATION: no **SULFUR:** 80 mg/L total SO₂

ALCOHOL: 12.5 % **ANNUAL PRODUCTION:** 1,600 cases