

# PORTOVINO

## FRECCIAROSSA 'SILLERY' PINOT NERO VINIFICATO IN BIANCO 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.

'Sillery,' is a rare curiosity: a Pinot Nero vinified as a white wine; refreshing, with crushed flowers underpinning its relative lighness. It's such an inviting and joyous little wine! It was first produced in 1931, as an homage to Sillery in Champagne. The Pinot Noir is sourced from the less exposed slopes and picked early to retain freshness and highlight the savoury and flowery side of Pinot Noir.

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**REGION:** Lombardia **GROWING AREA:** Oltrepò Pavese  
**FARMING:** certified organic by Valorialia, # IT-BIO-015  
**VINEYARD:** Airone and Pilastris vineyards **ALTITUDE:** 120 - 200 m / 440 - 650 ft  
**SOILS:** clay and limestone **VARIETIES:** 100% Pinot nero  
**VINE AGE:** 16 years old **VINE TRAINING:** *Guyot*  
**HARVEST DATE:** leaf thinning in July and harvesting at the beginning of September **YEASTS:** native **FERMENTATION & ÉLEVAGE:** the grapes are gently pressed to avoid color extraction. The alcoholic fermentation is carried out at a controlled temperature (15-16 °C) for 20-22 days. 6 months aging in stainless steel tanks  
**MALOLACTIC FERMENTATION:** no **SULPHUR:** Low sulphur used during the fermentation and some before bottling. 60 mg/L total SO2  
**ALCOHOL:** 13 % **ANNUAL PRODUCTION:** 2,333 cases

