

PORTOVINO

FRECCIAROSSA 'RED ARROW'

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 37 hectares, of which 27 are vineyards whose plots weave amid wheat and alfalfa fields, hazelnut groves, fruit trees, bee hives, six cows, and a small vegetable garden.

“Red Arrow,” as it's affectionately known in the winery. Is Frecciarossa's daily drinker, an intro bottle to their old vine native grape field blend of Anamari. Two differences: Red Arrow is a cuvee so grapes are vinified separately and then blended, and it also had a splash or two splashes of Riesling (from various plots) to make it all more drink-y.



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

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

VINEYARD: La villa 0,59 ha , San Zeno 1 ha (uva rara)

Ripagrande 0,97 ha (Croatina) Il Merlo 0,63 ha (Barbera) Il Dante 1,10 ha (Riesling renano)

ALTITUDE: 140-200 m s.l.m. / 460-656 ft **SOILS:** clayey-calcareous

VARIETIES: 50% Uva Rara, 15% Croatina, 15% Barbera and 20% Riesling Renano

VINE AGE: 18 years old **VINE TRAINING:** guyot

HARVEST DATE: middle of September

YEASTS: native

FERMENTATION & ÉLEVAGE: destemming and soft crushing of the grapes. Spontaneous fermentation in stainless-steel of each variety; racking and natural malolactic fermentation. Blending and 3 months in the vats before bottling.

SULPHUR: 80 mg/L total; partly added after malolactic and partly added at bottling

ALCOHOL: 12.5 % **ANNUAL PRODUCTION:** 700-2000 cases