

Frecciarossa

Italy - Lombardy - Casteggio (PV)



Ownership/Founders Otero-Radici / Mario Otero Family

Start of Activity 1919

Vitiviniculture Certified Organic

Hectares 20

Bottles produced 100.000

ANAMARI OLTREPÒ PAVESE RISERVA

Croatina, Barbera, Uva Rara and Vespolina

Production area: Casteggio (PV)

Terrain: argilloso-calcareo

Harvest: after a light thinning carried out in late July, manual harvest in 17-kg crates with meticulous selection of the best clusters

Vinification: destemming, subsequent spontaneous fermentation in a truncated-conical oak vat with a total maceration of 28 days. During this period, delestage and pumping over or punching down was carried out according to fermentation kinetics. Malolactic fermentation in 650-l oak barrels

Refinement: Aging for 10 months in the same 650-l oak barrels. Before bottling 6 months of aging in steel tanks and after bottling, at least 6 months of further aging before marketing

Color: rosso rubino brillante

Fragrance: Elegant, with notes of rosehips, small red and black fruits, black pepper and a balsamic streak

Flavor: fruity, fresh, harmonious, with a very pleasant drinkability and remarkable persistence

Alcoholic Grade: 13.5% vol



Frecciarossa has shared a bit of all of Italy's history over the past hundred years: in fact, the company was founded in 1919 by Mario Otero, a Genoese man active in the cement and coal business, who had purchased the villa in Casteggio from Engineer Valsecchi, who had designed the Turin-Piacenza railroad in 1870 and had fallen in love with the hills of Oltrepò. Giorgio, Mario's son, graduated in Agriculture in Milano, after a good professional training in France, started to run the family business making the wines known all over the world. The first bottles were put on market in 1924 and ten years later, in february 1934 these wines were already exported to USA, contributing to making Italian wines well known abroad. Margherita Otero joined her father after being graduated in Agronomy in 1963 (she was one of the very first women in Italy who gained this degree) and gave a turn to the winery in 2000, with the help of Giancarlo and Gianluca Scaglione. In 2011 Valeria Radici, Margherita's daughter, joined her in Casteggio. Together they complete the relaunch of this longstanding winery of Oltrepò, certified organic since 2017 with the focus on working on the finess of Pinot Noir.