

Frecciarossa

Italy - Lombardy - Casteggio (PV)



Frecciarossa
VIGNAIOLI DAL 1919



Ownership/Founders Otero-Radici / Mario Otero Family

Start of Activity 1919

Vitiviniculture Certified Organic

Hectares 20

Bottles produced 100.000

CLASSICAL METHOD EXTRA BRUT
ROSÉ

100% Pinot Noir

Production area: Casteggio (PV)

Terrain: argilloso-calcareo

Harvest: manual

Vinification: the grapes were harvested early in the morning to have a lower berry temperature during pressing. Soft pressing of whole grapes, obtaining must flower and spontaneous clarification. Alcoholic fermentation between 13 and 15 °C, spontaneous decanting and cold stabilization during winter

Refinement: draft in the spring following the harvest. Foaming at 16 °C and aging on the lees for at least 24 months with subsequent disgorgement

Color: soft pink color. Visible and persistent perlage

Fragrance: fragrant and vibrant, with notes of small fruits (wild strawberries) and red flowers. Delicate and elegant, it closes with notes of fresh spice (white pepper) and bitter orange peel

Flavor: of great harmony and pleasantness, with a good acidic streak that helps cleanse the palate. The center-mouth is marked by a beautiful vinosity. Aftertaste characterized by mineral notes

Alcoholic Grade: 13% 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.