

# Frecciarossa

Italy - Lombardy - Casteggio (PV)



*Frecciarossa*  
VIGNAIOLI DAL 1919

**Ownership/Founders** Odera-Radici / Mario Odera Family

**Start of Activity** 1919

**Vitiviniculture** Certified Organic

**Hectares** 20

**Bottles produced** 100.000

## METODO CLASSICO EXTRA BRUT 100% Pinot Noir

**Production area:** Casteggio (PV)

**Terrain:** argilloso-calcareo

**Harvest:** By hand in 17 kg crates with meticulous selection of the best grapes

**Vinification:** the grapes were harvested early in the morning to have a lower berry temperature during pressing. Soft pressing of whole grapes and removal of the most colorful fractions of must, obtaining the flower must 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 24 months with subsequent disgorgement

**Color:** Straw yellow color with golden highlights. Visible and persistent perlage

**Fragrance:** Fragrant and vibrant, with notes of balsamic white flowers and hints of mineral

**Flavor:** of great harmony and pleasantness, with a good acidic streak that helps cleanse the palate, leaving an 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 Odera, 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 Odera 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.