

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

GIORGIO ODERO PINOT NOIR OLTREPÒ PAVESE

100% Pinot Noir

Production area: Casteggio (PV)

Terrain: argilloso-calcareo

Harvest: manual

Vinification: soft destemming and subsequent spontaneous fermentation with indigenous yeasts in stainless steel tanks at a controlled temperature below 26 °C. 16-day maceration. During maceration, pumping over or punching down is carried out according to fermentation kinetics. Spontaneous malolactic fermentation in small barrels used during the autumn following the harvest

Refinement: 12 months in 25 hl barrels. Before bottling, 6 months of aging in stainless steel tanks. After bottling, at least 12 months of further aging before marketing

Color: brilliant ruby red color with garnet hues

Fragrance: intense, with notes of spices, ripe small berries of underbrush and a typical fresh balsamic note (mountain pine, sage and rockrose). Aromatic closure with a distinct hint of bitter orange

Flavor: fruity, harmonious, fragrant and very typical. Elegant and balsamic, with an acidity that gives it great aging potential

Alcoholic Grade: 14% 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.