

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



GLI ORTI RIESLING RENANO OLTREPÒ PAVESE

100% Rhine Riesling

Production area: Casteggio (PV)

Terrain: argilloso-calcareo

Harvest: manual

Vinification: Cold maceration of the grapes (3 °C) for 48 hours, followed by soft pressing. Temperature-controlled fermentation (16 °C) for 20 days. No malolactic fermentation is carried out

Refinement: 12 months in stainless steel tanks and at least 9 months in bottle before marketing

Color: Straw yellow color with greenish highlights

Fragrance: Intense, distinctive and fruity, with pleasant notes of apricot and tropical fruit

Flavor: Full, velvety and balanced. Elegant aftertaste of almond and apricot. Good minerality and sapidity

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.