

Frecciarossa

Italy - Lombardy - Casteggio (PV)





Ownership/Founders Odero-Radici / Mario Odero Family Start of Activity 1919 Vitiviniculture Certified Organic Hectares 20 Bottles produced 100.000

SILLERY PINOT NOIR OLTREPÒ PAVESE

100% Pinot Noir

Production area: Casteggio (PV) **Terrain:** argilloso-calcareo

Harvest: manual

Vinification: Very soft pressing to avoid color extraction, conducting fermentation at controlled temperature (15-16 °C)

for 20 days. No malolactic fermentation is carried out **Refinement:** 5 months in stainless steel tanks

Color: colore giallo paglierino scarico con riflessi verdognoli **Fragrance:** Intense, persistent and characteristic, with pleasant

hints of white flowers, citrus and balsamic notes **Flavor:** Full, velvety and balanced. Good structure

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 Odero, 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 Odero 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.